

# NO BAKE CHEESECAKE BARS

From

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## **Ingredients:**

For the Crust:

2 cups GOYA Maria cookies, crushed  
1/2 cup Salted Butter, melted  
2 tablespoons Granulated Sugar  
1 tsp GOYA ground cinnamon

For the Cheesecake:

2 8 ounce packages Cream Cheese, softened  
1/2 cup Granulated Sugar  
1 teaspoon GOYA Vanilla Extract  
1 tbsp GOYA lemon juice  
1 8-ounce container Whipped Topping

For the Topping:

GOYA dulce de leche  
GOYA cinnamon sticks for garnish, optional

## **Instructions**

- In a large mixing bowl, combine the Maria cookie crumbs, butter and sugar.
- Press into the bottom of a 13x9 pan, lined with parchment paper for easy removal
- Refrigerate while preparing remaining ingredients.
- Using a mixer, beat the cream cheese, sugar, and cinnamon until light and fluffy, about 2 minutes.
- Stir in vanilla and lemon juice
- Fold in whipped topping.
- Spread over crust and refrigerate until set (1 hour or longer, ideally)
- Top with GOYA dulce de leche, and cut into squares