

Cream Cheese Saskatoon Squares

By Leanne Smith

Ingredients (filling):

4 cups of Saskatoon berries
3/4 cup sugar
1/3 cup water
3 tbsp. cornstarch
1 tbsp butter

Graham crackers

Ingredients (topping):

2 pkg. (250 grams each) cream cheese
3/4 cup sugar
3 eggs
1 tsp vanilla



Preheat oven to 325 degrees F.

In a sauce pan, make pie filling. Add frozen or fresh saskatoon berries, water and 3/4 cup sugar. Bring these to a boil and add a paste of cornstarch mixed with a little water. Boil and stir until clear and thickened. Remove from heat and stir in butter. Set aside.

Cover the bottom of a 9X13 pan with graham crackers. Spoon the pie filling over.

In a large bowl, with an electric mixer, beat cream cheese until smooth. Gradually beat in 3/4 cup sugar. Beat in eggs one at a time and vanilla until well blended. Spoon cream cheese mixture over the pie filling in the pan.

Bake until set (45-50 minutes), then cool. Chill for 2 hours or longer. Cut in squares to serve.



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