



PINK POP UP PARTY  
19<sup>th</sup> Annual Pink Ribbon  
October 1, 2020

**Raspberry Cream Cheese Bars**

*For the Crust:*

10 full sheets of graham cracker (honey or plain flavor are best)  
5 tbsp unsalted butter (melted)  
1/3 cup granulated sugar  
1/2 tsp salt

*For the Filling:*

1 8oz block cream cheese (softened)  
1/4 cup powdered sugar  
1/2 tsp vanilla extract  
1 cup heavy cream  
2 tbsp strawberry or raspberry jam  
1 package fresh raspberries

**Crust:**

Crush the graham crackers in a food processor, blender or in a ziplock. Add all ingredients to a medium bowl and mix until cohesive. The mixture should slightly hold together when squeezed in your hand. Pour the mixture into a 9 x 9 inch pan and pack down firmly and evenly with your hands or the bottom of a measuring cup. Bake at 350 degrees for 7-10 minutes or until lightly browned and toasty. Let cool completely.

**Filling:**

Beat heavy cream in a cold bowl until stiff peaks form and set aside. In another bowl, beat cream cheese, powdered sugar, vanilla and jam until fully combined and smooth. Using a rubber spatula, fold the whipped cream into the cream cheese mixture. Spread the filling evenly over the cooled crust. Garnish with fresh raspberries. Chill for at least one hour. Slice and serve!

