

Orange Cream Bars

Ingredients needed:

Topping (filling):

- ★ Tropical Orange Dip Mix
- ★ 8 oz. cream cheese, softened*
- ★ 2 eggs
- ★ 2 Tbls. all-purpose flour
- ★ 1/4 teaspoon salt
- ★ powdered sugar (for dusting)

Crust:

- ★ 1 cup all-purpose flour
- ★ 1/3 cup butter, softened
- ★ 1/4 cup powdered sugar

Directions:

Preheat oven to 375°. Combine the crust ingredients and pat into an 8-inch square baking pan. Bake crust for 15 minutes. Meanwhile, for topping (filling), combine the Tropical Orange Dip Mix, cream cheese, eggs, flour and salt in a mixing bowl. Mix until frothy; pour over crust. Bake for 18 to 22 minutes or until light golden brown. Dust with powdered sugar. Yield: 9 servings. Chill before serving. Keep refrigerated.



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