



DRAGON FRUIT JAM CHEESECAKE BARS

Creamy lime cheesecake with a vibrant Maui-grown fruit swirl

MAKES	PAN	OVEN	CHILLING TIME
9 large or 16 small bars	8-inch square	325°F	At least 4 hours

GRAHAM-CRACKER CRUST

- 1 1/2 cups finely crushed graham crackers
- 2 tablespoons cane sugar
- 5 tablespoons unsalted butter, melted
- Pinch of salt

CHEESECAKE FILLING

- 16 ounces full-fat cream cheese, softened
- 1/2 cup cane sugar
- 1/3 cup sour cream
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon finely grated lime zest
- 1 tablespoon fresh lime juice
- Pinch of salt

DRAGON FRUIT SWIRL

- 1/3 cup Maui Dragon Delights Red Dragon Fruit Jam
- 1 teaspoon fresh lime juice

PREPARE THE PAN & CRUST

1. Preheat the oven to **325°F**.
2. Line an 8-inch square pan with parchment, leaving extra paper over two sides.
3. Mix the graham-cracker crumbs, sugar, melted butter, and salt. Press firmly into the pan.
4. Bake for **8 minutes**, then cool slightly.

MAKE THE FILLING

1. Beat the softened cream cheese and sugar on low to medium speed until smooth.
2. Mix in the sour cream, vanilla, lime zest, lime juice, and salt.
3. Add the eggs one at a time, mixing on low just until incorporated. Pour over the crust.

CREATE THE SWIRL

1. Mix the jam with 1 teaspoon lime juice. If firm, warm it for about 10 seconds.
2. Drop small spoonfuls over the filling. Draw a knife or skewer through them to create a swirl; do not blend completely.

BAKE & CHILL

1. Bake for **32-38 minutes**, until the edges are set but the center still jiggles slightly.
2. Turn off the oven, open the door slightly, and leave the cheesecake inside for **10 minutes**.
3. Cool completely, cover, and refrigerate for at least **4 hours**, preferably overnight.
4. Lift out with the parchment. Cut with a sharp knife, wiping the blade between cuts. Serve chilled with jam, berries, lime zest, or toasted coconut.

STORAGE

Keep the cheesecake bars refrigerated and enjoy within four days.