

## Dark Chocolate Chip Pumpkin Cheesecake Bars

<http://unihomemaker.com/2013/11/06/dark-chocolate-chip-pumpkin-cheesecake-bars/>

### ***Ingredients:***

#### Crust:

- 1 cup of graham cracker crumbs
- 4 tablespoons of unsalted butter, melted
- 3 teaspoons of granulated sugar
- 1/4 teaspoon of pumpkin pie spice

#### Filling:

- 1 (8 ounce) container of pumpkin cream cheese (I got mine at Trader Joe's)
- 3 tablespoons of sour cream
- 1/4 cup of granulated sugar
- 1 egg
- 1 teaspoon of vanilla bean paste
- 1/4 teaspoon of pumpkin pie spice
- 1/4 teaspoon of salt
- 1/2 cup of dark chocolate chips

### ***Preparation:***

Preheat the oven to 350 degrees F. Grease an 8-inch square baking pan with non-stick baking spray. Line it with a sheet of parchment paper leaving a generous overhang for easy removal; set aside.

In a medium bowl combine graham cracker crumbs, butter, sugar and pumpkin pie spice. Use a fork to mix everything together and then pour the mixture into the baking pan. Press the mixture into the bottom of the prepared pan and bake for 8-10 minutes or until crust is lightly brown. Remove from the oven to a cooling rack and allow it to cool while you prepare the filling. Do not turn off the oven.

Meanwhile, using a stand or electric mixer, beat cream cheese, sour cream and sugar until smooth. Add egg, vanilla bean paste, pumpkin pie spice and salt. Continue to beat until combined. Pour filling over the crust and spread evenly with a spatula. Gently place chocolate chips on top.

Return pan to the oven; bake for 25-30 minutes or until edges are lightly brown and the filling is set. Allow the cheesecake to cool completely then transfer it to the refrigerator to chill for a few hours before serving.