

Rhubarb Cheesecake Bars

A beautiful combination of a moist vanilla cake with cheesecake

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INGREDIENTS

(makes about 9 pieces)

- 100g (7 tbsp) soft butter
 - 100g (½ cups) sugar
 - 2 eggs
 - 1 tsp vanilla paste/extract
 - 200g (1 ½ cup) all purpose flour
 - 1 tsp baking powder
 - ½ tsp baking soda
 - pinch of salt
 - 4-5 cardamom pods, ground
 - 200g (½ cup + 5 tbsp) natural flavour yogurt, 5-10% fat content
 - 200g (1- ½ cup) rhubarb
 - 2-3tbsp brown sugar
 - some chopped almonds (optional)
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- 100 (6 ½ tbsp) cream cheese
 - 1 egg
 - 50g (¼ cup) sugar
 - 1 tsp vanilla paste/extract
 - 1 tbsp all purpose flour



DIRECTIONS

1. In a medium bowl beat the softened butter with the sugar for 3-5 minutes until pale and fluffy. Add the vanilla paste and one egg and beat for about 30 seconds. Then add the second egg and beat again for about 30 seconds.
2. In a separate bowl combine flour, baking powder, baking soda, cardamom and a pinch of salt.
3. Sieve one third of the dry ingredients into the batter and beat shortly just until almost combined. Add about half of the yogurt and beat again shortly. Repeat until you have added everything.
4. Butter a 20cm x 20cm (8 inch x 8 inch) baking tin well and transfer the batter into the baking tin.
5. For the cheesecake topping mix cream cheese, egg, flour, sugar and vanilla until well combined. Add the cheesecake topping evenly over the batter.

6. Slice the rhubarb into small pieces and arrange over the cheesecake topping. Sprinkle with some brown sugar and chopped almonds on top.
7. Bake the rhubarb cheesecake bars in 175°C (350°F) bottom top heat in the middle shelf of the oven for 35 to 40 minutes. Test with a wooden skewer before removing from the oven. Remove from the oven to a cooling rack and allow to cool for about 15 minutes before removing from the cake tin. Remove from the cake tin and allow to cool completely before serving.
8. Enjoy!