

RECIPE | MELONS



# NO-BAKE MELON CHEESECAKE BARS

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flavor®



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## INGREDIENTS

### For the filling:

- 1 Pure Flavor® Oronai™ Sweet Charentais Melon, cubed
- 2 pkgs powdered gelatin
- 8 oz cream cheese, room temperature
- ½ cup whipping cream
- ½ cup sugar
- ¼ cup cold water
- ¼ tsp kosher salt
- Honey, optional for serving

### For the crust:

- 18 graham crackers, crushed
- ½ cup unsalted butter, melted
- 2 tbsp sugar
- ½ tsp salt

## DIRECTIONS

- 1 In a small bowl mix together the graham crackers with butter, sugar and salt. Press into an 8" square baking pan forming a thick base.
- 2 In a small bowl stir together water and gelatin and let sit to bloom.
- 3 Use a blender to purée the melon, cream cheese, sugar, and salt until smooth. Pour the filling over the crust.
- 4 Heat cream in a small saucepan over medium heat until simmering at the edges. Add the bloomed gelatin to the hot cream and stir vigorously until smooth.
- 5 Drizzle the cream mixture over the top, cover, and refrigerate until set, at least 6 hours.
- 6 To serve, cut into bars and drizzle with honey, if desired.



6 hr 25 min

20 min  
PREP.

5 min  
COOKING



12



easy