



## RECIPE | MELONS

# NO-BAKE MELON CHEESECAKE BARS



20 min  
PREP.



12



easy

6 hr 25 min  
5 min  
COOKING

## 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.

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