Colorful Vanilla Cheesecake bars

Yields: 9
Prep Time: 0 hours 15 mins
Total Time: 4 hours 0 mins

Ingredients

FOR CRUST:
Cooking spray, for pan
9 graham crackers, crushed
6 tbsp. butter, melted
1/4 c. sugar

FOR FILLING:
2 8-oz. blocks cream cheese, softened
1/4 c. sour cream
2/3 c. sugar
3 large eggs
1 tsp. pure vanilla extract
1 tsp. kosher salt
Neon food dye in 6 colors
Directions
Preheat oven to 325° and grease an 8"-x-8" pan with cooking spray.

Make crust:
Add crushed graham crackers to a bowl with butter and sugar and mix until combined. Press tightly into prepared pan.

Make filling:
In a large bowl, beat together cream cheese, sour cream, and sugar until smooth. Add eggs, vanilla, and salt and beat until combined. Pour about half the cheesecake mixture into pan and set aside.

Divide remaining mixture between six small bowls (or one bowl for each color you're using) and add a couple drops of food coloring to each bowl. Stir to combine, adjusting color as desired.

Add spoonfuls of the dyed cheesecake mixture to the plain cheesecake mixture, alternating colors until you've used up the whole mixture. Swirl colors together with a butter knife. Place baking pan in a large roasting pan and pour in enough boiling water to come halfway up your baking pan.

Bake until only slightly jiggly, about 45 minutes. Turn off oven and prop oven door open slightly. Let cool in oven 1 hour.

Remove pan from water and refrigerate until firm, 3 hours, or up to overnight. Slice into bars and serve.