

Cheese Munchers

1 (6 oz.) Pkg. Nestle's Butterscotch morsels	1 (8 oz.) pkg. Cream cheese
3 Tablespoon Butter	1/4 cup sugar
1 cup graham cracker crumbs	2 eggs
1 cup chopped nuts (walnuts)	2 Tablespoon flour
	1 Tablespoon lemon juice

Preheat oven to 350 degrees. Combine in double boiler, over hot water, the morsels and butter: heat until melted and smooth. Stir in graham cracker crumbs and nuts with fork until mixture forms coarse crumbs. Reserve 1 cup of crumb mixture for topping. Press remaining mixture in a 9-inch square baking pan. Bake at 350 degrees for 12 minutes.

In large bowl, combine cream cheese and sugar. Beat well until creamy. Add eggs, one at a time, beating well after each egg. Blend in flour and lemon juice. Pour evenly over hot baked crust: sprinkle with reserved crumbs. Bake again at 350 degrees for 25 minutes.

Makes about 3 dozen 2-inch x 1-inch squares.

Enjoy!