Butter Bars

Crust

2 1/2 cups flour

3/4 cup powdered sugar

3/4 teaspoon salt

12 Tablespoons butter

Filling

8 ounces cream cheese

8 Tablespoons butter

4 cups powdered sugar

2 eggs plus 2 egg yolks

2 Tablespoons vanilla

1/4 teaspoon salt

Preheat oven to 350.  Make a foil sling for a 9x13" pan.  Spray with cooking spray.

For crust: Combine flour, sugar and salt.

Add melted butter and stir with rubber scraper until combined.

Crumble over bottom of prepared pan.  Press into an even layer.

Use a fork to poke dough 20 times.

Bake 20 minutes.  Let cool 30 minutes.

For filling: Cream together cream cheese and butter.

Add sugar and beat until light and fluffy.

Add eggs and yolk, one at a time.

Add vanilla and salt and beat 2 more minutes.
Spread filling over cooled crust.

Bake 30 minutes until top is golden brown.

Let cool in pan at least 3 hours.

Remove from pan with foil sling and slice into 12 pieces.