



Almond Streusel-Cherry Cheesecake Bars

READY IN



240 min.

SERVINGS



24

CALORIES



245 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup butter cold
- 4 oz cream cheese (half of 8-oz package)
- 0.5 cup almonds sliced
- 16 oz cream cheese softened (20 oz)
- 0.5 cup sugar
- 2 tablespoons flour all-purpose
- 1 teaspoon almond extract
- 2 eggs

21 oz cherry pie filling canned

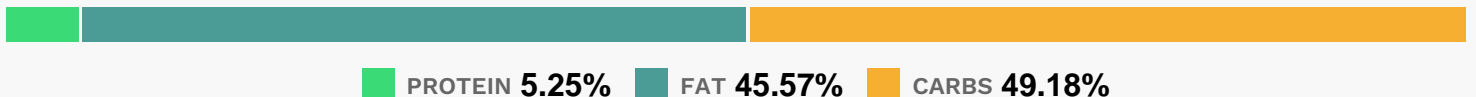
Equipment

- bowl
- frying pan
- oven
- blender
- hand mixer

Directions

- Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray.
- Place cookie mix in large bowl.
- Cut in butter and 4 oz cream cheese, using pastry blender or fork, until mixture is crumbly. Reserve 1 1/2 cups mixture for topping. Press remaining mixture in bottom of pan.
- Bake 12 minutes.
- Meanwhile, in large bowl, beat 20 oz cream cheese, the sugar, flour, almond extract and eggs with electric mixer on medium speed until smooth.
- Spread cream cheese mixture evenly over partially baked cookie base. Spoon pie filling evenly over cream cheese mixture.
- Sprinkle with reserved topping and almonds.
- Bake 40 to 45 minutes or until light golden brown. Cool 30 minutes. Refrigerate about 2 hours or until chilled. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:8.71, Glycemic Load:3.62, Inflammation Score:-3, Nutrition Score:2.73260869021%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 244.57kcal (12.23%), Fat: 12.49g (19.21%), Saturated Fat: 5.36g (33.5%), Carbohydrates: 30.33g (10.11%), Net Carbohydrates: 29.93g (10.88%), Sugar: 14.76g (16.4%), Cholesterol: 37.5mg (12.5%), Sodium: 165.3mg (7.19%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 3.24g (6.47%), Vitamin A: 472.53IU (9.45%), Vitamin B2: 0.11mg (6.4%), Vitamin E: 0.81mg (5.37%), Selenium: 3.57µg (5.1%), Phosphorus: 46.71mg (4.67%), Calcium: 33.72mg (3.37%), Manganese: 0.06mg (2.98%), Folate: 10.16µg (2.54%), Magnesium: 9.71mg (2.43%), Copper: 0.05mg (2.39%), Vitamin B1: 0.03mg (2.31%), Potassium: 78.33mg (2.24%), Vitamin B5: 0.22mg (2.2%), Iron: 0.33mg (1.81%), Zinc: 0.24mg (1.62%), Fiber: 0.41g (1.62%), Vitamin B6: 0.03mg (1.59%), Vitamin B12: 0.09µg (1.45%), Vitamin B3: 0.25mg (1.25%), Vitamin C: 0.9mg (1.09%)