



## Almond Streusel-Cherry Cheesecake Bars

 Popular

READY IN



240 min.

SERVINGS



24

CALORIES



228 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.5 cup almonds sliced
- ☐ 0.3 cup butter cold
- ☐ 21 oz cherry pie filling canned
- ☐ 16 oz cream cheese softened (20 oz)
- ☐ 2 eggs
- ☐ 2 tablespoons flour all-purpose gold medal®
- ☐ 0.5 cup sugar

☐ 1 pouch sugar cookie mix betty crocker® (1 lb 1.5 oz)

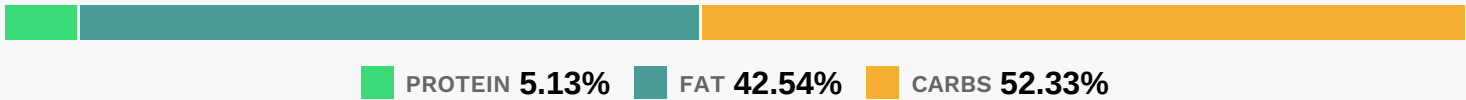
## Equipment

- ☐ 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:7.59, Glycemic Load:3.55, Inflammation Score:-3, Nutrition Score:2.5091304571732%

## 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: 228.01kcal (11.4%), Fat: 10.86g (16.71%), Saturated Fat: 4.41g (27.54%), Carbohydrates: 30.07g (10.02%), Net Carbohydrates: 29.66g (10.79%), Sugar: 14.58g (16.2%), Cholesterol: 32.73mg (10.91%), Sodium: 150.45mg (6.54%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 2.95g (5.89%), Vitamin A: 409.08IU (8.18%), Vitamin B2: 0.1mg (5.76%), Vitamin E: 0.77mg (5.1%), Selenium: 3.17µg (4.52%), Phosphorus: 41.65mg (4.17%), Manganese: 0.06mg (2.96%), Calcium: 29.13mg (2.91%), Folate: 9.73µg (2.43%), Copper: 0.05mg (2.35%), Magnesium: 9.28mg (2.32%), Vitamin B1: 0.03mg (2.23%), Potassium: 72.09mg (2.06%), Vitamin B5: 0.19mg (1.93%), Iron: 0.32mg (1.78%), Fiber: 0.41g (1.62%), Zinc: 0.22mg (1.46%), Vitamin B6: 0.03mg (1.46%), Vitamin B12: 0.08µg (1.28%), Vitamin B3: 0.24mg (1.22%), Vitamin C: 0.9mg (1.09%)