



Apple Streusel Cheesecake Bars

READY IN



220 min.

SERVINGS



24

CALORIES



244 kcal

DESSERT

Ingredients

- 17.5 oz basic cookie mix
- 0.5 cup butter firm
- 16 oz cream cheese softened
- 0.5 cup sugar
- 2 tablespoons flour all-purpose
- 1 teaspoon vanilla
- 1 eggs
- 21 oz peach pie filling canned
- 0.5 teaspoon ground cinnamon

0.3 cup walnut pieces chopped

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. With pastry blender or fork, cut in butter until mixture is crumbly and coarse. Reserve 1 1/2 cups crumb mixture; press remaining crumbs in bottom of pan.
- Bake 10 minutes.
- Meanwhile, in large bowl, beat cream cheese, sugar, flour, vanilla and egg with electric mixer on medium speed until smooth.
- Spread cream cheese mixture evenly over partially baked crust. In medium bowl, mix pie filling and cinnamon. Spoon evenly over cream cheese mixture.
- Sprinkle reserved crumbs over top.
- Sprinkle with walnuts.
- Bake 35 to 40 minutes longer or until light golden brown. Cool about 30 minutes. Refrigerate to chill, about 2 hours. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts



PROTEIN 4.02% **FAT 49.93%** **CARBS 46.05%**

Properties

Glycemic Index:8.21, Glycemic Load:3.55, Inflammation Score:-3, Nutrition Score:2.0521739015113%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg

Nutrients (% of daily need)

Calories: 244.37kcal (12.22%), Fat: 13.57g (20.88%), Saturated Fat: 5.05g (31.55%), Carbohydrates: 28.15g (9.38%), Net Carbohydrates: 27.26g (9.91%), Sugar: 18.09g (20.1%), Cholesterol: 25.91mg (8.64%), Sodium: 140.01mg (6.09%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 2.46g (4.92%), Vitamin A: 439.21IU (8.78%), Vitamin B2: 0.07mg (4%), Selenium: 2.56µg (3.66%), Fiber: 0.89g (3.58%), Phosphorus: 31.61mg (3.16%), Manganese: 0.06mg (3.15%), Calcium: 23.54mg (2.35%), Vitamin E: 0.35mg (2.32%), Copper: 0.04mg (1.96%), Potassium: 56.48mg (1.61%), Vitamin B5: 0.16mg (1.6%), Vitamin B1: 0.02mg (1.56%), Iron: 0.27mg (1.5%), Vitamin B6: 0.03mg (1.25%), Folate: 4.95µg (1.24%), Magnesium: 4.67mg (1.17%), Zinc: 0.17mg (1.14%), Vitamin B12: 0.06µg (1.04%)