



Cappuccino Chocolate-Swirl Cheesecake Bars

READY IN



355 min.

SERVINGS



55

CALORIES



123 kcal

DESSERT

Ingredients

- 3 Tbsp butter melted
- 1 cup knudsen cream sour
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 0.3 tsp ground cinnamon
- 1 Tbsp maxwell house coffee instant
- 2 cups oreo cookies crushed finely
- 2 oz baker's semi-sweet chocolate cooled melted
- 1 cup sugar

0.3 cup water boiling

Equipment

bowl

frying pan

oven

knife

blender

aluminum foil

Directions

Heat oven to 325F.

Line 13x9-inch pan with foil, with ends of foil extending over sides.

Mix cookie crumbs and butter; press onto bottom of prepared pan.

Add coffee and cinnamon to boiling water; stir until coffee granules are dissolved. Cool slightly. Beat cream cheese and sugar in large bowl with mixer until well blended.

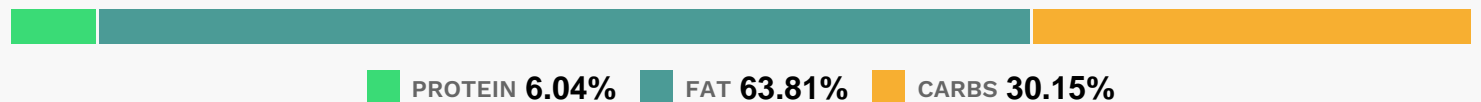
Add coffee and sour cream; mix well.

Add eggs, 1 at a time, mixing after each just until blended.

Remove 1 cup batter; pour remaining batter over crust. Stir chocolate into reserved batter. Drop by tablespoonfuls over batter in pan; swirl gently with knife.

Bake 40 min. or until center is almost set. Cool. Refrigerate 4 hours.

Nutrition Facts



Properties

Glycemic Index:2.77, Glycemic Load:2.78, Inflammation Score:-2, Nutrition Score:2.1160869256634%

Nutrients (% of daily need)

Calories: 123.45kcal (6.17%), Fat: 8.94g (13.75%), Saturated Fat: 4.81g (30.05%), Carbohydrates: 9.5g (3.17%), Net Carbohydrates: 9.24g (3.36%), Sugar: 7.15g (7.95%), Cholesterol: 32.76mg (10.92%), Sodium: 85.42mg (3.71%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.03mg (1.34%), Protein: 1.9g (3.81%), Vitamin A: 284.87IU (5.7%), Iron: 0.85mg (4.74%), Vitamin B2: 0.08mg (4.41%), Selenium: 2.99µg (4.27%), Phosphorus: 35.72mg (3.57%), Manganese: 0.06mg (3%), Calcium: 24.38mg (2.44%), Vitamin E: 0.36mg (2.4%), Vitamin K: 2.15µg (2.04%), Copper: 0.04mg (1.95%), Magnesium: 7.17mg (1.79%), Vitamin B5: 0.18mg (1.79%), Folate: 6.81µg (1.7%), Potassium: 54.4mg (1.55%), Zinc: 0.21mg (1.4%), Vitamin B12: 0.08µg (1.28%), Vitamin B1: 0.02mg (1.18%), Vitamin B3: 0.21mg (1.04%), Fiber: 0.26g (1.03%)