



Cherries Jubilee Cheesecake Bars



Gluten Free



Popular

READY IN



185 min.

SERVINGS



36

CALORIES



134 kcal

Ingredients

- 1 box cherry gelatin
- 0.5 cup butter softened
- 16 oz cream cheese softened
- 16 oz fluffy frosting
- 3 eggs

Equipment

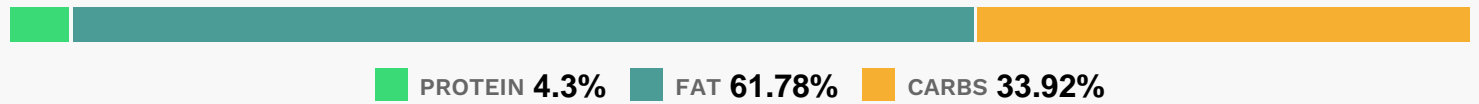
- bowl
- frying pan
- oven

hand mixer

Directions

- Heat oven to 325°F. In large bowl, beat dry cake mix and butter with electric mixer on low speed until crumbly; reserve 1 cup. In bottom of ungreased 13x9-inch pan, press remaining crumbly mixture.
- In same bowl, beat cream cheese and frosting with electric mixer on medium speed until smooth. Beat in eggs until blended.
- Pour over crust; sprinkle with reserved crumbly mixture.
- Bake about 45 minutes (about 42 minutes for dark or nonstick pan) or until set; cool completely. Cover and refrigerate at least 2 hours until chilled. For bars, cut into 6 rows by 6 rows. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:1.94, Glycemic Load:3.87, Inflammation Score:-2, Nutrition Score:1.38434784414%

Nutrients (% of daily need)

Calories: 133.67kcal (6.68%), Fat: 9.26g (14.25%), Saturated Fat: 3.56g (22.25%), Carbohydrates: 11.44g (3.81%), Net Carbohydrates: 11.44g (4.16%), Sugar: 10.47g (11.63%), Cholesterol: 26.37mg (8.79%), Sodium: 108.69mg (4.73%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.45g (2.9%), Vitamin A: 301.79IU (6.04%), Vitamin B2: 0.09mg (5.05%), Selenium: 2.38µg (3.4%), Vitamin E: 0.44mg (2.92%), Phosphorus: 27.06mg (2.71%), Vitamin K: 1.91µg (1.82%), Calcium: 15.67mg (1.57%), Vitamin B5: 0.14mg (1.38%), Vitamin B12: 0.06µg (1.06%)