



Cherries Jubilee Cheesecake Bars

READY IN



185 min.

SERVINGS



36

CALORIES



125 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 container cherries
- ☐ 16 oz cream cheese softened
- ☐ 3 eggs
- ☐ 1 box duncan hines classic decadent cake mix

Equipment

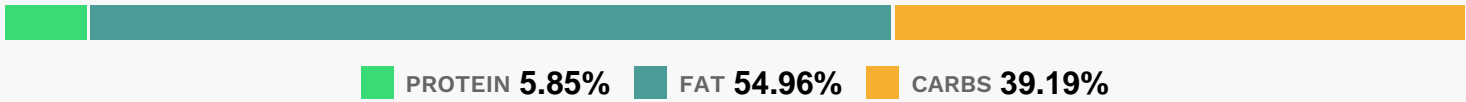
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 325F. 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:1.36, Glycemic Load:0.19, Inflammation Score:-2, Nutrition Score:2.1665217439927%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg

Nutrients (% of daily need)

Calories: 125.45kcal (6.27%), Fat: 7.75g (11.92%), Saturated Fat: 3.47g (21.67%), Carbohydrates: 12.44g (4.15%), Net Carbohydrates: 12.28g (4.46%), Sugar: 6.53g (7.26%), Cholesterol: 26.37mg (8.79%), Sodium: 174.02mg (7.57%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.86g (3.71%), Phosphorus: 69.87mg (6.99%), Vitamin A: 301.81IU (6.04%), Selenium: 3.44µg (4.92%), Calcium: 46.68mg (4.67%), Vitamin B2: 0.08mg (4.59%), Folate: 12.94µg (3.24%), Vitamin E: 0.37mg (2.46%), Vitamin B1: 0.04mg (2.39%), Iron: 0.36mg (1.99%), Vitamin B3: 0.36mg (1.79%), Vitamin B5: 0.17mg (1.73%), Manganese: 0.03mg (1.59%), Zinc: 0.18mg (1.18%), Vitamin B12: 0.06µg (1.06%)