



Chocolate Chip Cheesecake Bars

READY IN



205 min.

SERVINGS



36

CALORIES



163 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter cold
- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 1 eggs
- ☐ 16 oz cream cheese softened
- ☐ 1 cup sugar
- ☐ 2 eggs
- ☐ 1 teaspoon vanilla

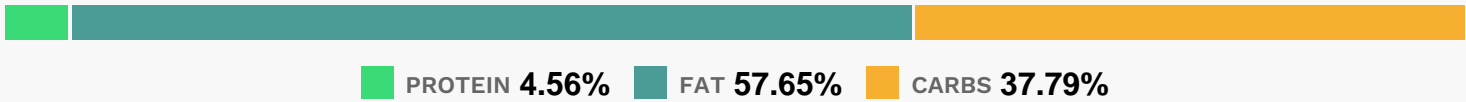
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray.
- ☐ In large bowl, cut butter into cookie mix using fork or pasty blender. Stir in 1 egg until mixture is crumbly. Gently spoon 3 cups crumb mixture into pan; press into bottom of pan.
- ☐ Bake 15 minutes.
- ☐ In small bowl, beat cream cheese, sugar, 2 eggs and the vanilla with electric mixer on medium speed until smooth.
- ☐ Pour over cookie crust. Spoon remaining crumb mixture over cream cheese.
- ☐ Bake 25 to 30 minutes or until golden brown and firm to the touch. Cool 30 minutes. Refrigerate at least 2 hours or until chilled. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:5.44, Glycemic Load:8.42, Inflammation Score:-2, Nutrition Score:1.6543478376192%

Nutrients (% of daily need)

Calories: 162.98kcal (8.15%), Fat: 10.58g (16.28%), Saturated Fat: 5.6g (35.02%), Carbohydrates: 15.6g (5.2%), Net Carbohydrates: 15.22g (5.53%), Sugar: 10.51g (11.68%), Cholesterol: 34.25mg (11.42%), Sodium: 114.58mg (4.98%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Protein: 1.88g (3.77%), Vitamin A: 267.8IU (5.36%), Vitamin B2: 0.07mg (4.28%), Vitamin B1: 0.05mg (3.33%), Selenium: 2.27µg (3.25%), Folate: 12.19µg (3.05%), Phosphorus: 28.26mg (2.83%), Magnesium: 6.2mg (1.55%), Fiber: 0.39g (1.54%), Calcium: 15.1mg (1.51%), Vitamin E: 0.22mg (1.47%), Vitamin B3: 0.29mg (1.46%), Iron: 0.25mg (1.37%), Potassium: 47.81mg (1.37%), Vitamin B5: 0.13mg (1.32%), Zinc: 0.18mg (1.22%), Vitamin B12: 0.07µg (1.1%)