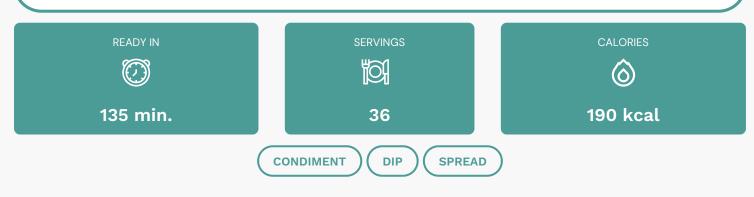


Chocolate-Cream Cheese-Peanut Butter Bars



Ingredients

1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
3 tablespoons vegetable oil
1 tablespoon water
1 eggs
1.3 cups semi chocolate chips
0.3 cup butter
8 oz cream cheese softened
0.7 cup creamy peanut butter
0.8 cup powdered sugar

	0.5 cup whipping cream	
Equipment		
	bowl	
	frying pan	
	baking sheet	
	oven	
	hand mixer	
	microwave	
Diı	rections	
	Heat oven to 350°F. Spray bottom only of 13x9-inch pan with cooking spray. In large bowl, stir cookie base and topping ingredients until soft dough forms. Shape 6 (1-inch) balls of dough. On ungreased cookie sheet, place balls 2 inches apart; flatten in crisscross pattern with fork.	
	Press remaining dough in pan.	
	Bake cookies and base 10 to 12 minutes or until edges are light golden brown. Cool 10 minutes. Reserve cookies for topping.	
	In small microwavable bowl, microwave chocolate chips and butter uncovered on High 1 minute to 1 minute 30 seconds, stirring every 30 seconds, until melted and stirred smooth.	
	Spread evenly over bars. Refrigerate until firm, about 30 minutes.	
	In medium bowl, beat cream cheese, peanut butter, powdered sugar and whipping cream with electric mixer on low speed until blended. Beat on high speed about 2 minutes or until light and fluffy.	
	Spread over chocolate layer.	
	Crush reserved cookies; sprinkle over cream cheese layer. Press in lightly. Refrigerate until set, about 30 minutes. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.	
Nutrition Facts		
	PROTEIN 6.33% FAT 59.57% CARBS 34.1%	

Properties

Nutrients (% of daily need)

Calories: 189.87kcal (9.49%), Fat: 12.93g (19.89%), Saturated Fat: 4.86g (30.37%), Carbohydrates: 16.65g (5.55%), Net Carbohydrates: 15.43g (5.61%), Sugar: 10.99g (12.21%), Cholesterol: 15.02mg (5.01%), Sodium: 171.64mg (7.46%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 5.38mg (1.79%), Protein: 3.09g (6.18%), Manganese: 0.15mg (7.7%), Copper: 0.1mg (5.03%), Magnesium: 20.07mg (5.02%), Fiber: 1.22g (4.88%), Vitamin E: 0.71mg (4.74%), Phosphorus: 43.89mg (4.39%), Vitamin A: 199.31lU (3.99%), Iron: 0.69mg (3.83%), Vitamin B3: 0.7mg (3.48%), Vitamin K: 2.79µg (2.66%), Selenium: 1.75µg (2.5%), Vitamin B2: 0.04mg (2.33%), Zinc: 0.34mg (2.28%), Potassium: 76.24mg (2.18%), Calcium: 15.7mg (1.57%), Vitamin B6: 0.03mg (1.51%), Folate: 5.4µg (1.35%), Vitamin B5: 0.13mg (1.34%)