



Chocolate-Layered No-Bake Cheesecake Bars

READY IN



195 min.

SERVINGS



16

CALORIES



402 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 32 oz philadelphia cream cheese softened
- 1.5 cups graham cracker crumbs
- 8 oz baker's semi-sweet chocolate divided
- 0.5 cup sugar
- 2 Tbsp sugar
- 1 tsp vanilla
- 8 oz cool whip whipped topping thawed

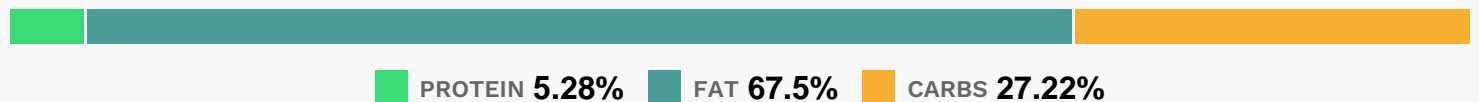
Equipment

- bowl
- frying pan
- blender
- aluminum foil

Directions

- Line 13x9-inch pan with foil, with ends of foil extending over sides.
- Mix graham crumbs, butter and 2 Tbsp. sugar; press onto bottom of pan. Refrigerate while preparing filling.
- Melt 6 oz. chocolate as directed on package; cool slightly. Beat cream cheese, 1/2 cup sugar and vanilla in large bowl with mixer until blended. Gently stir in COOL WHIP.
- Pour half the batter into medium bowl; stir in melted chocolate.
- Pour over crust; cover with remaining plain batter. Melt remaining chocolate; drizzle over batter.
- Refrigerate 3 hours or until firm. Use foil handles to remove cheesecake from pan before cutting to serve.

Nutrition Facts



Properties

Glycemic Index:18.2, Glycemic Load:10.5, Inflammation Score:-5, Nutrition Score:5.7960869540339%

Nutrients (% of daily need)

Calories: 401.68kcal (20.08%), Fat: 30.48g (46.89%), Saturated Fat: 18.12g (113.27%), Carbohydrates: 27.66g (9.22%), Net Carbohydrates: 26.26g (9.55%), Sugar: 20.26g (22.51%), Cholesterol: 66.03mg (22.01%), Sodium: 264.46mg (11.5%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Caffeine: 12.19mg (4.06%), Protein: 5.36g (10.72%), Vitamin A: 867.68IU (17.35%), Phosphorus: 124.79mg (12.48%), Vitamin B2: 0.17mg (10.11%), Manganese: 0.19mg (9.75%), Copper: 0.19mg (9.58%), Selenium: 6.49µg (9.27%), Magnesium: 35.79mg (8.95%), Calcium: 81.03mg (8.1%), Iron: 1.3mg (7.24%), Fiber: 1.4g (5.61%), Zinc: 0.83mg (5.54%), Potassium: 184.86mg (5.28%), Vitamin E: 0.72mg (4.83%), Vitamin B5: 0.37mg (3.7%), Vitamin B12: 0.18µg (3.08%), Vitamin K: 2.91µg (2.77%), Vitamin B1:

0.04mg (2.57%), Vitamin B3: 0.48mg (2.42%), Vitamin B6: 0.05mg (2.37%), Folate: 9.26µg (2.31%)