



Chocolate Mint Cheesecake Bars

READY IN



46 min.

SERVINGS



18

CALORIES



267 kcal

Ingredients

- 0.5 cup butter melted
- 2 cups creme-filled chocolate sandwich cookie crumbs crushed finely (24 cookies)
- 8 oz cream cheese softened
- 14 creme de menthe candies chopped thin
- 2 large eggs
- 1 tsp peppermint extract
- 0.5 cup semi-sweet chocolate chips
- 14 oz condensed milk sweetened eagle brand® canned
- 2 tps all-vegetable shortening crisco®
- 2 tps baking sticks all-vegetable shortening crisco®

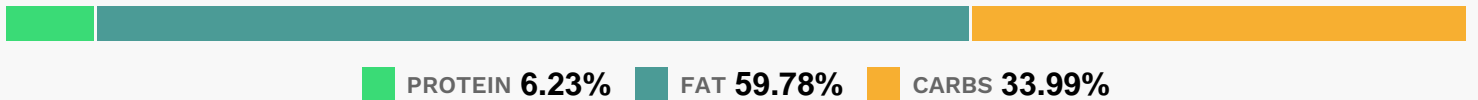
Equipment

- bowl
- sauce pan
- oven
- baking pan

Directions

- HEAT oven to 325 degrees F.
- Combine cookie crumbs and butter in medium bowl; mix well. Press crumb mixture firmly onto bottom of ungreased 9-inch baking pan.
- BAKE 6 minutes. Cool.
- BEAT cream cheese until fluffy in medium bowl. Gradually beat in sweetened condensed milk, eggs and peppermint extract until smooth.
- Pour over cooled cookie base.
- BAKE 25 to 30 minutes. Cool 20 minutes; chill. Just before serving, melt chocolate chips and shortening in heavy saucepan.
- Drizzle over top of chilled cheesecake bars.
- Sprinkle with chopped chocolate mint candies.
- Cut into bars.

Nutrition Facts



Properties

Glycemic Index:11.22, Glycemic Load:11.95, Inflammation Score:-3, Nutrition Score:4.6034782788028%

Nutrients (% of daily need)

Calories: 266.53kcal (13.33%), Fat: 17.77g (27.33%), Saturated Fat: 9.42g (58.85%), Carbohydrates: 22.72g (7.57%), Net Carbohydrates: 22.19g (8.07%), Sugar: 17.03g (18.92%), Cholesterol: 54.74mg (18.25%), Sodium: 155.81mg (6.77%), Alcohol: 0.31g (100%), Alcohol %: 0.61% (100%), Caffeine: 4.18mg (1.39%), Protein: 4.17g (8.33%), Vitamin

B2: 0.19mg (10.93%), Selenium: 7.22µg (10.31%), Phosphorus: 101.77mg (10.18%), Vitamin A: 427.65IU (8.55%), Calcium: 83.96mg (8.4%), Manganese: 0.12mg (5.85%), Vitamin E: 0.72mg (4.77%), Magnesium: 17.8mg (4.45%), Vitamin B1: 0.07mg (4.42%), Iron: 0.79mg (4.41%), Potassium: 145.3mg (4.15%), Copper: 0.08mg (4.05%), Vitamin B5: 0.38mg (3.85%), Folate: 15.36µg (3.84%), Zinc: 0.53mg (3.54%), Vitamin B12: 0.19µg (3.23%), Vitamin K: 3.01µg (2.87%), Vitamin B3: 0.47mg (2.35%), Fiber: 0.53g (2.13%), Vitamin B6: 0.04mg (1.88%), Vitamin D: 0.16µg (1.03%)