



Chocolate-Raspberry Cheesecake Bars

READY IN



150 min.

SERVINGS



48

CALORIES



120 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 1 cup peach pie filling (from 21-oz can)
- 0.5 cup butter softened
- 16 oz cream cheese softened
- 1 eggs
- 2 eggs
- 1 tablespoon flour all-purpose
- 2 tablespoons milk
- 48 raspberries fresh

- 0.3 cup semi chocolate chips
- 2 teaspoons shortening
- 0.5 cup cream sour
- 0.5 cup sugar
- 1 teaspoon vanilla

Equipment

- bowl
- frying pan
- oven
- hand mixer
- ziploc bags
- microwave

Directions

- Heat oven to 350F (325F for dark or nonstick pan). In large bowl, mix cake mix, butter, milk and 1 egg with spoon until dry ingredients are moistened.
- Spread in bottom of ungreased 15x10x1-inch pan.
- Spread raspberry pie filling over crust.
- In large bowl, beat cream cheese, sour cream, sugar and vanilla with electric mixer on medium speed until smooth and creamy.
- Add 2 eggs, one at a time, beating after each until mixed. On low speed, beat in flour.
- Pour over pie filling.
- Bake 30 to 38 minutes or until cheesecake filling is set. Cool completely, about 1 hour.
- In microwavable food-storage plastic bag, place chocolate chips and shortening; seal bag. Microwave on High 15 seconds; squeeze bag. Microwave about 15 seconds longer or until melted; squeeze bag until chocolate is smooth.
- Cut off tiny corner of bag; squeeze bag to drizzle chocolate over bars. For bars, cut into 8 rows by 6 rows. Refrigerate 30 minutes before serving. Top each bar with 1 fresh raspberry just before serving. Store covered in refrigerator.

Nutrition Facts

PROTEIN 5.37% FAT 57.45% CARBS 37.18%

Properties

Glycemic Index:4.92, Glycemic Load:1.72, Inflammation Score:-2, Nutrition Score:2.0769565273886%

Flavonoids

Cyanidin: 0.92mg, Cyanidin: 0.92mg, Cyanidin: 0.92mg, Cyanidin: 0.92mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 119.69kcal (5.98%), Fat: 7.9g (12.15%), Saturated Fat: 3.2g (19.97%), Carbohydrates: 11.49g (3.83%), Net Carbohydrates: 11.02g (4.01%), Sugar: 7.13g (7.92%), Cholesterol: 21.32mg (7.11%), Sodium: 133.58mg (5.81%), Alcohol: 0.03g (100%), Alcohol %: 0.1% (100%), Protein: 1.66g (3.32%), Vitamin A: 244.86IU (4.9%), Phosphorus: 46.39mg (4.64%), Selenium: 3.04µg (4.34%), Vitamin B2: 0.06mg (3.38%), Iron: 0.56mg (3.12%), Calcium: 29.44mg (2.94%), Copper: 0.06mg (2.84%), Manganese: 0.05mg (2.53%), Vitamin E: 0.33mg (2.2%), Folate: 8.6µg (2.15%), Magnesium: 8.03mg (2.01%), Fiber: 0.47g (1.9%), Potassium: 61.78mg (1.77%), Vitamin B1: 0.02mg (1.5%), Zinc: 0.2mg (1.35%), Vitamin B5: 0.13mg (1.34%)