



Crazy Cream Cheese Cookie Bars

READY IN



55 min.

SERVINGS



16

CALORIES



383 kcal

DESSERT

Ingredients

- ☐ 2 cups chocolate chips and candies assorted (I used chocolate, butterscotch and M&Ms)
- ☐ 8 oz cream cheese softened
- ☐ 1 large eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 1.5 cups graham cracker crumbs
- ☐ 0.3 cup brown sugar light
- ☐ 0.5 cup nuts coarsely chopped
- ☐ 1 cup oreos miniature
- ☐ 1 cup chips white

- ☐ 1 pinch salt
- ☐ 4 ounces butter unsalted melted
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350 degrees F. Line a 9 inch square metal pan with foil and spray with cooking spray. In a large mixing bowl, combine the crumbs, sugar, flour and melted butter. Stir well. Press into pan and bake for 10 minutes.
- ☐ Let the crust cool completely.
- ☐ Mix the condensed milk and cream cheese together in a bowl until smooth. Stir in the egg and vanilla.
- ☐ Drizzle a thin layer of this cream cheese mixture over the cooled graham cracker crust, then sprinkle a layer of white chips evenly over cream cheese mixture. Arrange an even layer of mini Oreos over the white chips, then drizzle more cream cheese mixture over the Oreos.
- ☐ Mix together nuts and remaining chips/candy (set a big handful aside for garnish) and arrange over the Oreos.
- ☐ Pour a final layer of cream cheese mixture over the top, letting it kind of sink down into the cracks between the chips.
- ☐ Bake for 25 minutes or until cream cheese mixture appears stable. It should still be soft, though. It will firm as it cools and chills, so don't be tempted to keep baking it.
- ☐ Remove from oven and sprinkle M&Ms and/or more chips over the top to garnish.
- ☐ Let cool completely and chill until very cold and firm. Lift from pan and cut into big, thick squares.

Nutrition Facts



PROTEIN 3.88% **FAT 56.46%** **CARBS 39.66%**

Properties

Glycemic Index:16.88, Glycemic Load:8.19, Inflammation Score:-3, Nutrition Score:5.0891303964283%

Nutrients (% of daily need)

Calories: 383.25kcal (19.16%), Fat: 24.59g (37.84%), Saturated Fat: 12.29g (76.83%), Carbohydrates: 38.87g (12.96%), Net Carbohydrates: 37.19g (13.52%), Sugar: 22.66g (25.18%), Cholesterol: 41.18mg (13.73%), Sodium: 216.86mg (9.43%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Protein: 3.8g (7.6%), Iron: 2.08mg (11.58%), Manganese: 0.21mg (10.37%), Phosphorus: 81.49mg (8.15%), Vitamin A: 385.23IU (7.7%), Vitamin B2: 0.12mg (6.79%), Fiber: 1.68g (6.72%), Potassium: 223.83mg (6.4%), Vitamin B3: 1.24mg (6.19%), Magnesium: 24.69mg (6.17%), Folate: 21.79µg (5.45%), Copper: 0.11mg (5.43%), Vitamin B1: 0.08mg (5.19%), Selenium: 3.55µg (5.07%), Calcium: 49.25mg (4.92%), Zinc: 0.58mg (3.86%), Vitamin E: 0.57mg (3.78%), Vitamin K: 3.55µg (3.38%), Vitamin B6: 0.07mg (3.3%), Vitamin B5: 0.31mg (3.14%), Vitamin B12: 0.07µg (1.18%), Vitamin C: 0.95mg (1.15%), Vitamin D: 0.17µg (1.13%)