



## Crème Brûlée Cheesecake Bars

READY IN



205 min.

SERVINGS



36

CALORIES



179 kcal

DESSERT

### Ingredients

- 2 tablespoons brown sugar packed
- 0.5 cup butter melted
- 16 oz cream cheese softened
- 2 egg yolk
- 1 box vanilla pudding french instant (4-serving size)
- 0.5 cup cream sour
- 0.5 cup sugar
- 1 pouch sugar cookie mix (1 lb 1.5 oz)
- 0.7 cup toffee chips crushed finely

2.5 teaspoons vanilla

## Equipment

bowl

frying pan

oven

hand mixer

## Directions

Heat oven to 350F. Lightly spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, pudding mix, brown sugar, melted butter, 1 teaspoon of the vanilla and 1 whole egg until soft dough forms. Press dough in bottom and 1/2 inch up sides of pan.

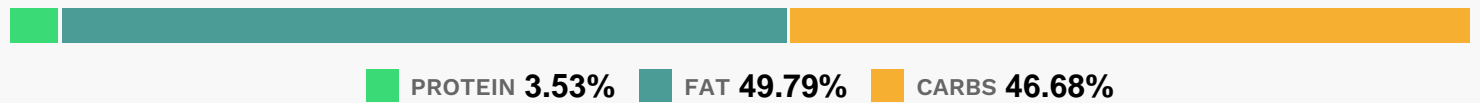
In small bowl, beat cream cheese, sour cream and sugar with electric mixer on medium speed until smooth.

Add remaining whole egg, 3 egg yolks and remaining 1 1/2 teaspoons vanilla; beat until smooth.

Spread over crust in pan.

Bake 30 to 35 minutes or until set in center. Immediately sprinkle top with crushed toffee bits. Cool 30 minutes. Refrigerate about 3 hours or until chilled. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.11, Glycemic Load:3.57, Inflammation Score:-2, Nutrition Score:1.2313043598248%

## Nutrients (% of daily need)

Calories: 179.12kcal (8.96%), Fat: 9.96g (15.32%), Saturated Fat: 4.39g (27.46%), Carbohydrates: 21g (7%), Net Carbohydrates: 20.99g (7.63%), Sugar: 15.33g (17.04%), Cholesterol: 29.97mg (9.99%), Sodium: 133.21mg (5.79%), Alcohol: 0.1g (100%), Alcohol %: 0.27% (100%), Protein: 1.59g (3.18%), Vitamin A: 366.78IU (7.34%), Vitamin B2: 0.05mg (2.92%), Selenium: 1.85µg (2.64%), Phosphorus: 22.03mg (2.2%), Calcium: 19.92mg (1.99%), Vitamin E: 0.29mg (1.9%), Folate: 5.12µg (1.28%), Vitamin B5: 0.12mg (1.22%), Vitamin B12: 0.06µg (1.03%)