



## Frozen Cheesecake Squares

READY IN



260 min.

SERVINGS



20

CALORIES



236 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 16 oz philadelphia cream cheese softened
- 2 cups oreo cookies crushed finely
- 2 oz baker's semi-sweet chocolate
- 0.5 cup sugar
- 1 tsp vanilla
- 8 oz cool whip whipped topping divided thawed

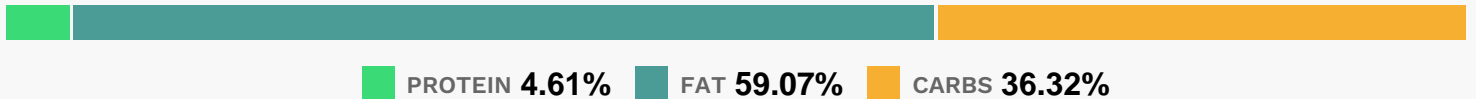
### Equipment

- bowl
- frying pan
- blender
- aluminum foil
- microwave

## Directions

- Line 9-inch square pan with Reynolds Wrap Aluminum Foil, with ends of foil extending over sides.
- Mix cookie crumbs and butter; press onto bottom of pan.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until light and fluffy.
- Add 2 cups COOL WHIP; beat on low speed until blended.
- Spread over crust. Freeze 4 hours or until firm.
- Microwave remaining COOL WHIP and chocolate in microwaveable bowl on HIGH 1 min.; stir until chocolate is completely melted and mixture is well blended. Cool slightly. Use foil handles to lift cheesecake from pan.
- Drizzle with chocolate mixture.

## Nutrition Facts



## Properties

Glycemic Index:7.35, Glycemic Load:3.83, Inflammation Score:-3, Nutrition Score:3.7391304555147%

## Nutrients (% of daily need)

Calories: 235.63kcal (11.78%), Fat: 15.75g (24.23%), Saturated Fat: 8.85g (55.31%), Carbohydrates: 21.78g (7.26%), Net Carbohydrates: 21.09g (7.67%), Sugar: 16.1g (17.89%), Cholesterol: 29.4mg (9.8%), Sodium: 160.06mg (6.96%), Alcohol: 0.07g (100%), Alcohol %: 0.15% (100%), Caffeine: 3.24mg (1.08%), Protein: 2.77g (5.53%), Iron: 2.15mg (11.97%), Vitamin A: 385.63IU (7.71%), Manganese: 0.15mg (7.46%), Vitamin B2: 0.1mg (6.11%), Phosphorus: 55.6mg (5.56%), Vitamin K: 5.63µg (5.36%), Vitamin E: 0.73mg (4.86%), Selenium: 3.35µg (4.79%), Copper: 0.09mg (4.73%), Magnesium: 15.43mg (3.86%), Calcium: 35.92mg (3.59%), Folate: 12.23µg (3.06%), Fiber: 0.69g (2.76%), Potassium: 96mg (2.74%), Vitamin B1: 0.04mg (2.67%), Vitamin B3: 0.47mg (2.37%), Zinc: 0.32mg (2.14%), Vitamin B5: 0.19mg (1.89%), Vitamin B12: 0.08µg (1.38%)