



Gluten-Free Apple Streusel Cheesecake Bars

READY IN



210 min.

SERVINGS



24

CALORIES



155 kcal

DESSERT

Ingredients

- ☐ 15 oz betty crocker's cake mix gluten free yellow
- ☐ 0.5 cup butter cold
- ☐ 16 oz cream cheese softened
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 1 eggs
- ☐ 21 oz peach pie filling canned
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.3 cup walnut pieces chopped

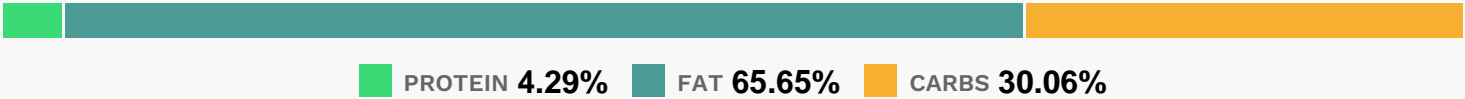
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray.
- ☐ Place cake mix in large bowl. With pastry blender or fork, cut in butter until mixture is crumbly and coarse. Reserve 1 1/2 cups crumb mixture; press remaining crumbs in bottom of pan.
- ☐ Bake 10 minutes.
- ☐ Meanwhile, in large bowl, beat cream cheese, sugar, vanilla and egg with electric mixer on medium speed until smooth.
- ☐ Spread cream cheese mixture evenly over partially baked crust. In medium bowl, mix pie filling and cinnamon. Spoon evenly over cream cheese mixture.
- ☐ Sprinkle reserved crumbs over top.
- ☐ Sprinkle with walnuts.
- ☐ Bake 35 to 40 minutes longer or until light golden brown. Cool about 30 minutes. Refrigerate to chill, about 2 hours. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:7.17, Glycemic Load:3.22, Inflammation Score:-2, Nutrition Score:1.8517391357733%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

Nutrients (% of daily need)

Calories: 154.74kcal (7.74%), Fat: 11.61g (17.86%), Saturated Fat: 6.41g (40.04%), Carbohydrates: 11.96g (3.99%), Net Carbohydrates: 11.58g (4.21%), Sugar: 8.37g (9.3%), Cholesterol: 36.08mg (12.03%), Sodium: 104.11mg (4.53%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Protein: 1.71g (3.41%), Vitamin A: 388.31IU (7.77%), Manganese: 0.07mg (3.63%), Vitamin B2: 0.06mg (3.51%), Selenium: 2.42µg (3.45%), Phosphorus: 32.38mg (3.24%), Calcium: 23.56mg (2.36%), Copper: 0.04mg (2.24%), Vitamin E: 0.31mg (2.09%), Vitamin B5: 0.16mg (1.61%), Fiber: 0.38g (1.52%), Potassium: 47.45mg (1.36%), Vitamin B6: 0.03mg (1.33%), Magnesium: 5.12mg (1.28%), Zinc: 0.18mg (1.23%), Vitamin B12: 0.07µg (1.1%), Folate: 4.3µg (1.07%)