



Irish Cream-Coffee Bars

READY IN



155 min.

SERVINGS



25

CALORIES



228 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 3 tablespoons brown sugar packed
- ☐ 0.5 cup butter cold
- ☐ 25 cinnamon sticks (2 inch)
- ☐ 1 eggs
- ☐ 0.1 teaspoon ground cinnamon
- ☐ 1 teaspoon coffee instant
- ☐ 1 tablespoon baileys irish cream
- ☐ 0.5 cup pecans chopped
- ☐ 1 pouch sugar cookie mix betty crocker® (1 lb 1.5 oz)

- ☐ 14 oz condensed milk sweetened canned (not evaporated)
- ☐ 1 teaspoon vanilla
- ☐ 1 cup whipping cream

Equipment

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

Directions

- ☐ Heat oven to 350°F. Spray bottom and sides of 8-inch square pan with cooking spray. In large bowl, place cookie mix and pecans.
- ☐ Cut in butter, using pastry blender or fork, until mixture looks like coarse crumbs. With fork, stir in egg. Press half of cookie mixture in bottom of pan.
- ☐ Bake 15 to 18 minutes or until golden brown. Reserve remaining cookie mixture.
- ☐ Meanwhile, in small bowl, stir milk, 2 tablespoons liqueur and the coffee granules until well blended.
- ☐ Pour evenly over warm crust.
- ☐ Sprinkle reserved cookie mixture over top.
- ☐ Bake 25 to 30 minutes longer or until golden brown. Cool 30 minutes at room temperature. Refrigerate 1 hour to cool completely.
- ☐ Let stand 10 minutes before cutting into bars (5 rows by 5 rows). Store bars covered at room temperature.
- ☐ Just before serving, in small bowl, beat whipping cream, brown sugar, 1 tablespoon liqueur and the vanilla with electric mixer on high speed until soft peaks form. Top each bar with dollop of whipped cream; sprinkle with ground cinnamon. Insert cinnamon stick into each dollop of whipped cream.

Nutrition Facts



 **PROTEIN 4.89%**  **FAT 43.94%**  **CARBS 51.17%**

Properties

Glycemic Index:5.24, Glycemic Load:5.33, Inflammation Score:-2, Nutrition Score:4.6273912761522%

Flavonoids

Cyanidin: 0.23mg, Cyanidin: 0.23mg, Cyanidin: 0.23mg, Cyanidin: 0.23mg Delphinidin: 0.16mg, Delphinidin: 0.16mg, Delphinidin: 0.16mg, Delphinidin: 0.16mg Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3–gallate: 0.05mg, Epigallocatechin 3–gallate: 0.05mg, Epigallocatechin 3–gallate: 0.05mg, Epigallocatechin 3–gallate: 0.05mg

Nutrients (% of daily need)

Calories: 228.12kcal (11.41%), Fat: 11.43g (17.58%), Saturated Fat: 5.64g (35.28%), Carbohydrates: 29.96g (9.99%), Net Carbohydrates: 27.88g (10.14%), Sugar: 19.83g (22.03%), Cholesterol: 32.46mg (10.82%), Sodium: 111.89mg (4.86%), Alcohol: 0.14g (100%), Alcohol %: 0.29% (100%), Protein: 2.86g (5.72%), Manganese: 0.71mg (35.73%), Calcium: 91.41mg (9.14%), Fiber: 2.07g (8.29%), Vitamin A: 316.87IU (6.34%), Vitamin B2: 0.1mg (6.16%), Phosphorus: 58.74mg (5.87%), Selenium: 3.43µg (4.91%), Vitamin B1: 0.04mg (2.95%), Potassium: 99.1mg (2.83%), Iron: 0.5mg (2.79%), Magnesium: 10.12mg (2.53%), Zinc: 0.36mg (2.42%), Vitamin E: 0.35mg (2.32%), Copper: 0.04mg (2.18%), Vitamin B5: 0.21mg (2.09%), Vitamin B12: 0.11µg (1.81%), Vitamin K: 1.9µg (1.8%), Folate: 6.97µg (1.74%), Vitamin D: 0.22µg (1.46%), Vitamin B6: 0.03mg (1.27%), Vitamin B3: 0.21mg (1.04%)