



Layered Chocolate Cheesecake Squares

READY IN



80 min.

SERVINGS



20

CALORIES



196 kcal

Ingredients

- 9.2 oz jell-o no bake chocolate silk pie
- 11.1 oz jell-o no bake real cheesecake dessert
- 0.5 cup butter melted (1 stick)
- 1.7 cups milk cold
- 1.5 cups milk cold
- 1 oz baker's semi-sweet chocolate melted

Equipment

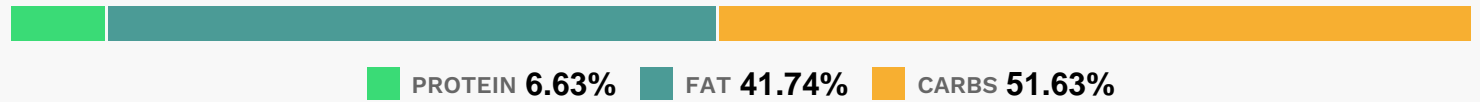
- bowl
- frying pan

aluminum foil

Directions

- Line 13x9-inch pan with foil, with ends of foil extending over sides of pan. Empty Crust
- Mixes from both packages into large bowl.
- Add margarine; mix with fork until crumbs are well moistened. Press firmly onto bottom of prepared pan.
- Empty each Filling
- Mix into separate medium bowl. Prepare each filling with the milk as directed on package.
- Spread the chocolate filling evenly over the crust, then top with the cheesecake filling.
- Drizzle with melted chocolate.
- Refrigerate at least 1 hour or until ready to serve.
- Cut into 15 squares to serve. Store leftover dessert in refrigerator.

Nutrition Facts



Properties

Glycemic Index:3.8, Glycemic Load:0.69, Inflammation Score:-2, Nutrition Score:2.5878260742225%

Nutrients (% of daily need)

Calories: 196.04kcal (9.8%), Fat: 9.22g (14.19%), Saturated Fat: 2.63g (16.44%), Carbohydrates: 25.67g (8.56%), Net Carbohydrates: 25.32g (9.21%), Sugar: 19.66g (21.84%), Cholesterol: 4.72mg (1.57%), Sodium: 207.77mg (9.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.3g (6.59%), Phosphorus: 84.19mg (8.42%), Vitamin A: 266.29IU (5.33%), Vitamin B2: 0.09mg (5.18%), Calcium: 50.57mg (5.06%), Vitamin B1: 0.06mg (4.06%), Vitamin B12: 0.22µg (3.61%), Magnesium: 11.4mg (2.85%), Vitamin D: 0.43µg (2.83%), Iron: 0.49mg (2.73%), Selenium: 1.91µg (2.72%), Potassium: 85.51mg (2.44%), Folate: 9.66µg (2.41%), Vitamin B3: 0.37mg (1.87%), Copper: 0.04mg (1.83%), Vitamin B5: 0.16mg (1.55%), Fiber: 0.35g (1.39%), Vitamin E: 0.2mg (1.36%), Zinc: 0.2mg (1.32%), Vitamin B6: 0.02mg (1.24%), Manganese: 0.02mg (1.1%)