



## Lemon-Ginger Cheesecake Bars

READY IN



100 min.

SERVINGS



40

CALORIES



76 kcal

DESSERT

### Ingredients

- 0.7 cup apricot preserves
- 2 eggs
- 30 gingersnaps crushed finely
- 1 peel and juice from lemon grated
- 16 oz philadelphia neufchatel cheese softened
- 0.7 cup sugar

### Equipment

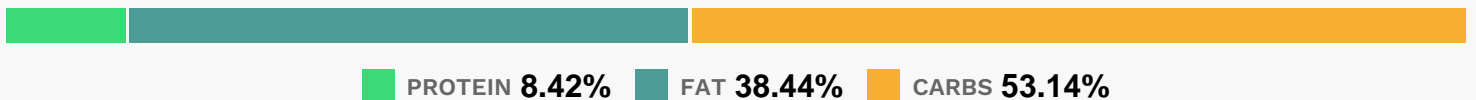
- bowl

- frying pan
- oven
- baking pan
- hand mixer

## Directions

- Preheat oven to 350F.
- Sprinkle cookie crumbs evenly onto bottom of greased 13x9-inch baking pan; set aside.
- Beat Neufchatel and sugar in large bowl with electric mixer on medium speed until well blended.
- Add lemon peel and juice; mix well.
- Add eggs, 1 at a time, mixing just until blended after each addition.
- Pour over crumbs in pan.
- Bake 25 minutes or until center is almost set; cool completely.
- Spread preserves evenly over cheesecake. Refrigerate at least 1 hour or until chilled.
- Cut into 24 bars to serve. Store leftover bars in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:2.43, Glycemic Load:2.44, Inflammation Score:-1, Nutrition Score:1.3734782765741%

## Flavonoids

Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 76.12kcal (3.81%), Fat: 3.33g (5.12%), Saturated Fat: 1.65g (10.3%), Carbohydrates: 10.34g (3.45%), Net Carbohydrates: 10.2g (3.71%), Sugar: 6.46g (7.18%), Cholesterol: 16.58mg (5.53%), Sodium: 71.76mg (3.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.64g (3.28%), Manganese: 0.09mg (4.26%), Vitamin B2: 0.04mg (2.63%), Phosphorus: 24.5mg (2.45%), Vitamin A: 115.51IU (2.31%), Iron: 0.41mg (2.29%), Selenium: 1.38µg (1.98%),

Calcium: 19.57mg (1.96%), Folate: 7.25 $\mu$ g (1.81%), Copper: 0.03mg (1.25%), Vitamin B5: 0.12mg (1.2%), Potassium: 41.78mg (1.19%), Magnesium: 4.15mg (1.04%), Zinc: 0.15mg (1.02%)