



Louisiana Red Velvet Cheesecake Bars

READY IN



348 min.

SERVINGS



48

CALORIES



119 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 24 oz philadelphia cream cheese softened
- 3 eggs
- 2 cups oreo cookies crushed finely
- 1 Tbsp food coloring red
- 4 oz baker's semi-sweet chocolate divided (6 oz.)
- 0.8 cup sugar
- 1 tsp vanilla

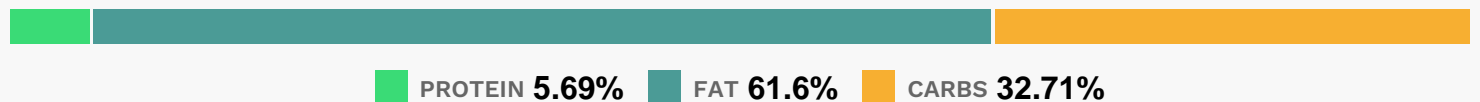
Equipment

- bowl
- frying pan
- oven
- blender

Directions

- Heat oven to 350F.
- Mix cookie crumbs and butter; press onto bottom of 13x9-inch pan sprayed with cooking spray.
- Melt 4 oz. chocolate as directed on package; place in medium bowl. Set aside. Beat cream cheese, sugar and vanilla with mixer until blended.
- Add eggs; beat just until blended.
- Remove 2 cups batter; mix with melted chocolate and food coloring. Carefully spread over crust; cover with remaining plain batter.
- Bake 26 to 28 min. or until center is almost set. Cool completely.
- Melt remaining chocolate; drizzle over dessert. Refrigerate 4 hours.

Nutrition Facts



Properties

Glycemic Index:3.06, Glycemic Load:2.39, Inflammation Score:-2, Nutrition Score:2.1221738950066%

Nutrients (% of daily need)

Calories: 118.92kcal (5.95%), Fat: 8.28g (12.75%), Saturated Fat: 4.45g (27.84%), Carbohydrates: 9.9g (3.3%), Net Carbohydrates: 9.52g (3.46%), Sugar: 7.25g (8.06%), Cholesterol: 27.23mg (9.08%), Sodium: 82.16mg (3.57%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Protein: 1.72g (3.44%), Iron: 1.02mg (5.68%), Vitamin A: 236.08IU (4.72%), Manganese: 0.08mg (3.96%), Selenium: 2.64µg (3.77%), Vitamin B2: 0.06mg (3.72%), Phosphorus: 33.24mg (3.32%), Copper: 0.06mg (2.83%), Vitamin E: 0.36mg (2.38%), Vitamin K: 2.39µg (2.27%), Magnesium: 8.93mg (2.23%), Calcium: 18.48mg (1.85%), Folate: 6.67µg (1.67%), Fiber: 0.38g (1.53%), Vitamin B5: 0.15mg (1.51%),

Potassium: 51.98mg (1.49%), Zinc: 0.22mg (1.47%), Vitamin B1: 0.02mg (1.22%), Vitamin B3: 0.21mg (1.04%), Vitamin B12: 0.06µg (1.03%)