



Mint Cheesecake Bites

READY IN



45 min.

SERVINGS



24

CALORIES



305 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 32 ounce cream cheese softened
- 4 large eggs
- 6 drops liquid food coloring green
- 3 cups cream-filled chocolate sandwich cookie crumbs (40 cookies)
- 1.5 teaspoons peppermint extract
- 0.5 cup semisweet chocolate morsels
- 1 teaspoon shortening
- 1 cup sugar

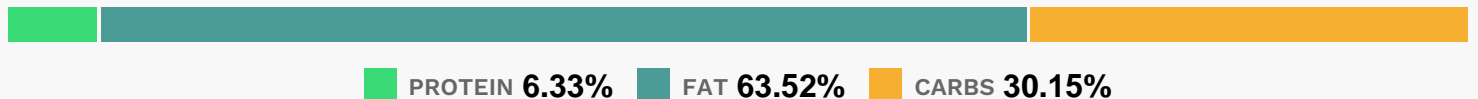
Equipment

- frying pan
- oven
- wire rack
- hand mixer
- aluminum foil
- ziploc bags

Directions

- Stir together cookie crumbs and butter; press mixture into bottom of an aluminum foil-lined 13- x 9-inch pan.
- Bake at 350 for 10 minutes. Cool on a wire rack.
- Beat cream cheese and sugar at medium speed with an electric mixer until creamy.
- Add eggs, 1 at a time, beating just until blended after each addition.
- Stir in peppermint extract and food coloring.
- Spread cream cheese mixture over prepared crust.
- Bake at 300 for 35 minutes or until set. Cool on a wire rack. Cover and chill 8 hours.
- Place chocolate morsels and shortening in a small heavy-duty zip-top plastic bag; seal. Submerge bag in hot water until chocolate melts; gently knead until mixture is smooth. Snip a tiny hole in 1 corner of plastic bag; drizzle chocolate over cheesecake in a crisscross pattern, if desired.
- Cut into squares.

Nutrition Facts



Properties

Glycemic Index:6.59, Glycemic Load:13.06, Inflammation Score:-5, Nutrition Score:3.6691304423401%

Nutrients (% of daily need)

Calories: 304.64kcal (15.23%), Fat: 21.93g (33.74%), Saturated Fat: 10.24g (64.02%), Carbohydrates: 23.43g (7.81%), Net Carbohydrates: 23.13g (8.41%), Sugar: 16.8g (18.66%), Cholesterol: 75.61mg (25.2%), Sodium: 213.76mg (9.29%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Caffeine: 3.22mg (1.08%), Protein: 4.92g (9.84%), Vitamin A: 797.62IU (15.95%), Selenium: 6.17µg (8.82%), Vitamin B2: 0.13mg (7.67%), Calcium: 68.85mg (6.88%), Phosphorus: 67.8mg (6.78%), Magnesium: 19.45mg (4.86%), Vitamin E: 0.59mg (3.96%), Vitamin B5: 0.36mg (3.6%), Potassium: 119.19mg (3.41%), Copper: 0.06mg (3.02%), Manganese: 0.06mg (2.85%), Vitamin B12: 0.17µg (2.81%), Iron: 0.48mg (2.68%), Zinc: 0.4mg (2.65%), Vitamin B6: 0.04mg (1.86%), Folate: 7.37µg (1.84%), Fiber: 0.3g (1.2%), Vitamin K: 1.2µg (1.14%), Vitamin D: 0.17µg (1.11%)