



Noir Bars

READY IN



300 min.

SERVINGS



36

CALORIES



259 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 17.5 oz basic cookie mix chunk
- 0.3 cup vegetable oil
- 2 tablespoons water
- 1 eggs
- 8 tablespoons butter unsalted divided
- 0.8 cup chocolate chips
- 16 oz cream cheese softened
- 1.5 cups powdered sugar
- 1 teaspoon ground cinnamon

- 1 teaspoon vanilla
- 0.5 cup whipping cream
- 2 cups chocolate chips
- 0.3 cup butter unsalted
- 2 tablespoons espresso powder instant

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- hand mixer

Directions

- Heat oven to 350°F. In large bowl, stir cookie base ingredients until soft dough forms.
- Spread in bottom of ungreased 13x9-inch pan.
- Bake 12 to 15 minutes or just until set. Cool completely, about 30 minutes.
- Meanwhile, in 1-quart saucepan, melt 2 tablespoons of the butter and 3/4 cup chocolate chips over medium-low heat, stirring constantly. Set aside to cool.
- In large bowl, beat cream cheese and remaining 6 tablespoons butter with electric mixer on medium speed until smooth. On low speed, beat in powdered sugar, cinnamon and vanilla until blended. Beat in cooled chocolate on medium speed until well blended.
- Spread filling over cooled base. Cover; refrigerate until chilled, about 2 hours.
- In 2-quart saucepan, heat cream, 2 cups chocolate chips, 1/4 cup butter and the espresso powder over medium-low heat, stirring constantly, until melted and smooth. Cool until lukewarm, about 10 minutes.
- Pour chocolate topping over filling; spread to cover bars. Refrigerate uncovered until set, at least 2 hours or overnight. For bars, cut with wet knife into 9 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts

PROTEIN 4.2% FAT 58.3% CARBS 37.5%

Properties

Glycemic Index:0.89, Glycemic Load:0.19, Inflammation Score:-2, Nutrition Score:2.6347826039014%

Nutrients (% of daily need)

Calories: 259.16kcal (12.96%), Fat: 16.78g (25.81%), Saturated Fat: 10.18g (63.6%), Carbohydrates: 24.29g (8.1%), Net Carbohydrates: 23.38g (8.5%), Sugar: 16.66g (18.51%), Cholesterol: 31.22mg (10.41%), Sodium: 72.15mg (3.14%), Alcohol: 0.04g (100%), Alcohol %: 0.08% (100%), Caffeine: 8.72mg (2.91%), Protein: 2.72g (5.44%), Vitamin A: 343.09IU (6.86%), Calcium: 58.91mg (5.89%), Vitamin K: 4.57µg (4.35%), Vitamin B2: 0.07mg (4.23%), Vitamin E: 0.6mg (4.01%), Zinc: 0.58mg (3.86%), Phosphorus: 37.15mg (3.72%), Fiber: 0.9g (3.61%), Potassium: 126.16mg (3.6%), Selenium: 2.39µg (3.41%), Vitamin B5: 0.21mg (2.08%), Magnesium: 7.52mg (1.88%), Manganese: 0.04mg (1.81%), Iron: 0.29mg (1.59%), Copper: 0.03mg (1.53%), Vitamin B12: 0.09µg (1.51%), Vitamin B3: 0.29mg (1.46%), Vitamin B1: 0.02mg (1.46%), Vitamin B6: 0.03mg (1.43%), Folate: 4.87µg (1.22%)