



## Old Glory Cheesecake Bars

READY IN



230 min.

SERVINGS



50

CALORIES



90 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 24 oz philadelphia cream cheese softened
- 3 eggs
- 1.5 cups graham cracker crumbs
- 3 Tbsp sprinkles white blue red
- 0.8 cup sugar
- 3 Tbsp sugar
- 1 tsp vanilla
- 3 Tbsp decorating gels white blue red

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## Equipment

bowl

frying pan

oven

baking pan

hand mixer

aluminum foil

cookie cutter

## Directions

Preheat oven to 350F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan to form handles; set aside.

Mix graham crumbs, butter and 3 Tbsp. sugar; press firmly onto bottom of 13x9-inch baking pan.

Beat cream cheese, 3/4 cup sugar and the vanilla in small bowl with electric mixer on medium speed until well blended.

Add eggs, 1 at a time, mixing on low speed after each addition just until blended.

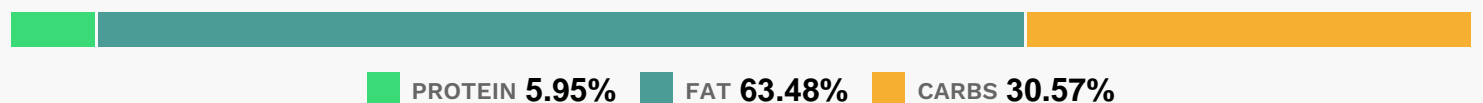
Pour over crust.

Bake 30 min. or until center is almost set. Cool completely. Refrigerate several hours or overnight.

Remove cheesecake from pan, using foil handles.

Cut into shapes using a medium star-shaped cookie cutter. Decorate with gels and sprinkles as desired. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.82, Glycemic Load:4.16, Inflammation Score:-2, Nutrition Score:1.1399999986524%

## Nutrients (% of daily need)

Calories: 90.07kcal (4.5%), Fat: 6.45g (9.92%), Saturated Fat: 3.15g (19.7%), Carbohydrates: 6.98g (2.33%), Net Carbohydrates: 6.9g (2.51%), Sugar: 5.37g (5.97%), Cholesterol: 23.56mg (7.85%), Sodium: 77.4mg (3.37%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 1.36g (2.72%), Vitamin A: 251.14IU (5.02%), Vitamin B2: 0.05mg (2.99%), Selenium: 2µg (2.86%), Phosphorus: 25.23mg (2.52%), Calcium: 17.17mg (1.72%), Vitamin E: 0.19mg (1.28%), Vitamin B5: 0.12mg (1.19%), Zinc: 0.15mg (1.01%)