



Peanut Butter Cookie-Cheesecake Bars

READY IN



235 min.

SERVINGS



32

CALORIES



194 kcal

DESSERT

Ingredients

- 2 Tbsp butter melted
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 32 peanut butter sandwich cookies divided
- 1 cup sugar
- 1 tsp vanilla

Equipment

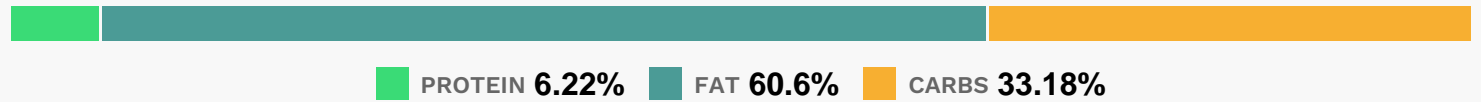
- bowl

- frying pan
- oven
- blender

Directions

- Heat oven to 350F.
- Chop 16 cookies; reserve for later use. Finely crush remaining cookies; place in medium bowl.
- Add butter; mix well. Press onto bottom of 13x9-inch pan.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.
- Add eggs, 1 at a time, mixing on low speed after each just until blended. Gently stir in 1-1/2 cups of the chopped cookies; pour over crust.
- Sprinkle with remaining chopped cookies.
- Bake 40 min. or until center is almost set. Cool. Refrigerate 3 hours.

Nutrition Facts



Properties

Glycemic Index:3.03, Glycemic Load:4.79, Inflammation Score:-3, Nutrition Score:3.3221739323243%

Nutrients (% of daily need)

Calories: 193.5kcal (9.68%), Fat: 13.29g (20.45%), Saturated Fat: 6.72g (42.02%), Carbohydrates: 16.37g (5.46%), Net Carbohydrates: 16.03g (5.83%), Sugar: 12.22g (13.58%), Cholesterol: 49.09mg (16.36%), Sodium: 151.71mg (6.6%), Alcohol: 0.05g (100%), Alcohol %: 0.11% (100%), Protein: 3.07g (6.14%), Vitamin A: 441.97IU (8.84%), Iron: 1.58mg (8.79%), Vitamin B2: 0.12mg (7.09%), Selenium: 4.79µg (6.84%), Phosphorus: 52.59mg (5.26%), Manganese: 0.09mg (4.33%), Vitamin E: 0.63mg (4.17%), Vitamin K: 3.9µg (3.71%), Calcium: 33.44mg (3.34%), Folate: 12.47µg (3.12%), Vitamin B5: 0.28mg (2.83%), Copper: 0.05mg (2.48%), Magnesium: 8.89mg (2.22%), Vitamin B1: 0.03mg (2.16%), Potassium: 73.78mg (2.11%), Zinc: 0.3mg (2.02%), Vitamin B12: 0.11µg (1.87%), Vitamin B3: 0.34mg (1.71%), Vitamin B6: 0.03mg (1.4%), Fiber: 0.35g (1.39%)