



Peanut Butter Cookie Cheesecake Bars

READY IN



235 min.

SERVINGS



55

CALORIES



118 kcal

DESSERT

Ingredients

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

Equipment

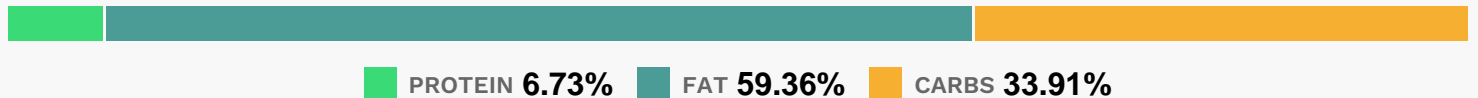
- food processor

- oven
- baking pan
- hand mixer

Directions

- Preheat oven to 350F. Chop 16 of the cookies; set aside.
- Place remaining 16 cookies in food processor container; cover. Process 30 to 45 seconds or until finely ground.
- Add butter; mix well. Press firmly onto bottom of 13x9-inch baking pan.
- Beat cream cheese, sugar and vanilla 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. Gently stir in 1-1/2 cups of the chopped cookies.
- Pour over crust.
- Sprinkle with remaining chopped cookies.
- Bake 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight.
- Cut into 32 bars. Store in tightly covered container in refrigerator.

Nutrition Facts



Properties

Glycemic Index:1.77, Glycemic Load:2.78, Inflammation Score:-1, Nutrition Score:1.1026087001614%

Nutrients (% of daily need)

Calories: 118kcal (5.9%), Fat: 7.85g (12.08%), Saturated Fat: 3.95g (24.71%), Carbohydrates: 10.1g (3.37%), Net Carbohydrates: 10.1g (3.67%), Sugar: 6.6g (7.33%), Cholesterol: 28.56mg (9.52%), Sodium: 90.27mg (3.92%), Alcohol: 0.03g (100%), Alcohol %: 0.1% (100%), Protein: 2g (4.01%), Vitamin A: 257.01IU (5.14%), Selenium: 2.42µg (3.46%), Vitamin B2: 0.05mg (3.15%), Phosphorus: 24.11mg (2.41%), Calcium: 17.99mg (1.8%), Vitamin B5: 0.14mg (1.44%), Vitamin E: 0.19mg (1.27%), Vitamin B12: 0.07µg (1.09%)