



PHILADELPHIA 3-Step Lemon Cheesecake Bars

READY IN



275 min.

SERVINGS



35

CALORIES



88 kcal

DESSERT

Ingredients

- 1.5 cups coconut macaroon cookie crumbs soft
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 0.5 tsp lemon zest
- 2 Tbsp butter melted
- 0.5 cup sugar
- 0.5 tsp vanilla

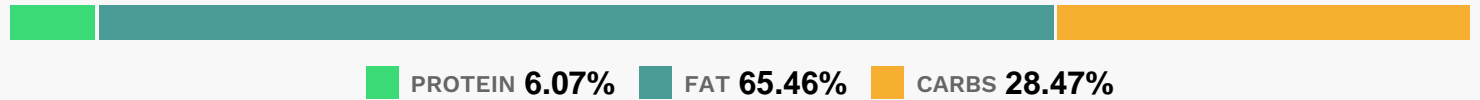
Equipment

- bowl
- frying pan
- oven
- blender

Directions

- Heat oven to 350F.
- Combine cookie crumbs and margarine; press onto bottom of 8-inch square pan sprayed with cooking spray.
- Beat cream cheese, sugar, lemon zest, juice and vanilla in large bowl with mixer until blended.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust.
- Bake 20 to 25 min. or until center is almost set. Cool completely. Refrigerate 3 hours.

Nutrition Facts



Properties

Glycemic Index:4.6, Glycemic Load:3.9, Inflammation Score:-1, Nutrition Score:1.236956520087%

Nutrients (% of daily need)

Calories: 87.92kcal (4.4%), Fat: 6.47g (9.96%), Saturated Fat: 3.18g (19.86%), Carbohydrates: 6.33g (2.11%), Net Carbohydrates: 6.27g (2.28%), Sugar: 4.28g (4.76%), Cholesterol: 22.44mg (7.48%), Sodium: 66.97mg (2.91%), Alcohol: 0.02g (100%), Alcohol %: 0.11% (100%), Protein: 1.35g (2.7%), Vitamin A: 219.94IU (4.4%), Vitamin B2: 0.06mg (3.27%), Selenium: 2.17µg (3.1%), Phosphorus: 21.86mg (2.19%), Vitamin E: 0.27mg (1.78%), Calcium: 14.85mg (1.48%), Folate: 5.83µg (1.46%), Vitamin B1: 0.02mg (1.28%), Vitamin B5: 0.13mg (1.26%), Manganese: 0.02mg (1.04%), Iron: 0.19mg (1.04%)