



PHILADELPHIA New York Cheesecake Bars

READY IN



325 min.

SERVINGS



25

CALORIES



283 kcal

DESSERT

Ingredients

- 3 Tbsp butter melted
- 21 oz cherry pie filling canned
- 1 cup knudsen cream sour
- 40 oz philadelphia cream cheese softened
- 4 eggs
- 3 Tbsp flour
- 1 cup graham crackers crushed finely
- 1 cup sugar
- 3 Tbsp sugar

1 Tbsp vanilla

Equipment

frying pan

oven

blender

aluminum foil

Directions

Heat oven to 325F.

Line 13x9-inch pan with Reynolds Wrap Aluminum Foil, with ends of foil extending over sides.

Mix graham crumbs, 3 Tbsp. sugar and butter; press onto bottom of pan.

Bake 10 min.

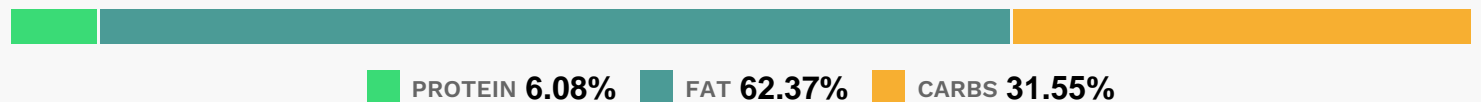
Meanwhile, beat cream cheese, 1 cup sugar, flour and vanilla with mixer until blended.

Add sour cream; mix well.

Add eggs, 1 at a time, mixing on low after each just until blended; pour over crust.

Bake 40 min. or until center is almost set. Cool completely. Refrigerate 4 hours. Use foil handles to lift cheesecake from pan before cutting to serve. Top with pie filling.

Nutrition Facts



Properties

Glycemic Index:12.65, Glycemic Load:9.7, Inflammation Score:-5, Nutrition Score:3.8965217782103%

Nutrients (% of daily need)

Calories: 282.89kcal (14.14%), Fat: 19.83g (30.5%), Saturated Fat: 10.65g (66.59%), Carbohydrates: 22.56g (7.52%), Net Carbohydrates: 22.27g (8.1%), Sugar: 12.36g (13.74%), Cholesterol: 77.43mg (25.81%), Sodium: 199.29mg (8.66%), Alcohol: 0.18g (100%), Alcohol %: 0.22% (100%), Protein: 4.35g (8.7%), Vitamin A: 813.42IU (16.27%), Vitamin B2: 0.17mg (10.1%), Selenium: 6.86µg (9.8%), Phosphorus: 81.7mg (8.17%), Calcium: 63.49mg (6.35%), Vitamin B5: 0.42mg (4.18%), Vitamin E: 0.55mg (3.68%), Potassium: 115.09mg (3.29%), Vitamin B12: 0.18µg (3.06%), Folate: 12.22µg (3.05%), Zinc: 0.44mg (2.92%), Vitamin B6: 0.05mg (2.71%), Magnesium: 9.95mg (2.49%), Vitamin

B1: 0.04mg (2.44%), Iron: 0.43mg (2.4%), Copper: 0.04mg (1.87%), Vitamin B3: 0.28mg (1.4%), Fiber: 0.29g (1.16%),
Manganese: 0.02mg (1.14%), Vitamin C: 0.94mg (1.14%), Vitamin K: 1.11µg (1.06%)