



Rolo Cheesecake Bars

 Vegetarian  Popular

READY IN



55 min.

SERVINGS



12

CALORIES



329 kcal

DESSERT

Ingredients

- 2 tablespoons butter
- 6 tablespoons butter melted
- 0.3 cup mrs richardson's butterscotch caramel sauce
- 8 ounce cream cheese room temperature
- 8 ounces chocolate dark
- 1 eggs
- 1.5 cups graham cracker crumbs
- 0.3 cup sugar

- 1.5 teaspoon vanilla extract
- 1.5 cup rolos mini
- 1.5 cup rolos mini

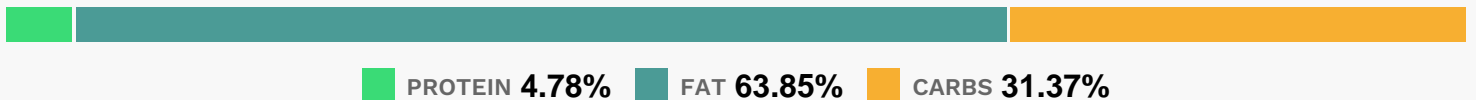
Equipment

- oven
- double boiler
- baking pan
- toothpicks

Directions

- Mix the graham cracker crumbs, sugar and butter and press them into the bottom of a greased 8 inch square baking pan.
- Bake in a preheated 350F oven until lightly golden brown, about 8-10 minutes and set aside. For the cheesecake: Cream the cream cheese, mix in the caramel sauce followed by the sugar, the egg, the vanilla extract and finally the mini Rolos and pour the mixture into the baking pan.
- Bake in a preheated 350F oven until the cheesecake is set, about 30-35 minutes, set aside and let cool. For the chocolate ganache: Melt the chocolate and butter in a double boiler, mixing until smooth and pour the chocolate over the cheesecake.
- Place the caramel sauce in the corner of a small bag, cut a small hole in the corner and slowly squeeze out the caramel creating lines across the chocolate. Use a toothpick to make lines in the caramel going in the other direction to create the wave like pattern.

Nutrition Facts



Properties

Glycemic Index: 24.51, Glycemic Load: 11.34, Inflammation Score: -4, Nutrition Score: 6.3186956604376%

Nutrients (% of daily need)

Calories: 328.85kcal (16.44%), Fat: 23.54g (36.22%), Saturated Fat: 13.52g (84.51%), Carbohydrates: 26.03g (8.68%), Net Carbohydrates: 23.61g (8.59%), Sugar: 15.97g (17.74%), Cholesterol: 53.36mg (17.79%), Sodium: 213.7mg (9.29%), Alcohol: 0.17g (100%), Alcohol %: 0.3% (100%), Caffeine: 15.12mg (5.04%), Protein: 3.97g (7.93%), Manganese: 0.38mg (18.75%), Copper: 0.34mg (17.19%), Iron: 2.77mg (15.41%), Magnesium: 51.91mg (12.98%), Phosphorus: 111.01mg (11.1%), Vitamin A: 518.47IU (10.37%), Fiber: 2.42g (9.67%), Zinc: 0.98mg (6.54%), Vitamin B2: 0.1mg (6.17%), Selenium: 4.22µg (6.03%), Potassium: 189.92mg (5.43%), Calcium: 47.14mg (4.71%), Vitamin E: 0.53mg (3.54%), Vitamin B3: 0.62mg (3.11%), Vitamin B5: 0.26mg (2.61%), Vitamin B12: 0.15µg (2.52%), Vitamin B1: 0.04mg (2.45%), Vitamin K: 2.44µg (2.32%), Folate: 8.63µg (2.16%), Vitamin B6: 0.03mg (1.75%)