



WHATSheATE



S'mores Cheesecake Bars

READY IN



85 min.

SERVINGS



6

CALORIES



1122 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons brown sugar
- ☐ 0.3 cup butter melted
- ☐ 24 ounce cream cheese softened
- ☐ 4 eggs
- ☐ 3 tablespoons flour all-purpose
- ☐ 2 cups graham crackers crushed coarsely chopped for garnish 16 to 18 crackers
- ☐ 8 ounces marshmallow creme preferred brand fluff
- ☐ 1 cup marshmallows mini for top
- ☐ 1 cup semi chocolate chips for top

- ☐ 1 cup sugar
- ☐ 1 tablespoon vanilla extract

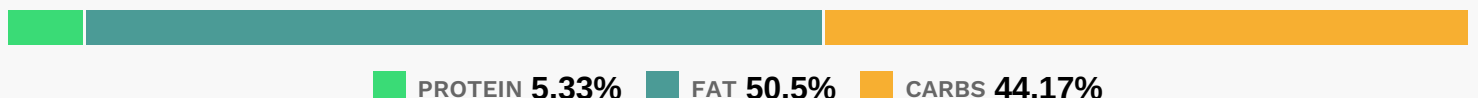
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ baking pan
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Preheat the oven to 350 degrees F. Line a 13 by 9-inch baking pan with foil, with the ends of the foil extending over the sides of the pan. Spray lightly with cooking spray.
- ☐ Mix the graham cracker crumbs, butter, and brown sugar in a medium bowl. Press them firmly onto the bottom of the prepared pan and bake for 10 to 15 minutes.
- ☐ Remove the crust from the oven and lower the temperature to 300 degrees F.
- ☐ With an electric hand mixer, beat the cream cheese, marshmallow cream, sugar, and the vanilla in large bowl until well blended.
- ☐ Add the eggs, 1 at a time, mixing on low speed after each addition just until blended.
- ☐ Add the flour and mix well.
- ☐ Pour over crust and bake for 50 minutes.
- ☐ Remove the cheesecake from the oven and top with chocolate chips and miniature marshmallows. Using a handheld torch, char the marshmallows and lightly melt the chocolate.
- ☐ Remove the cheesecake from the pan using the foil handles before cutting into squares.
- ☐ Garnish each bar with a sprinkling of coarse graham cracker pieces.

Nutrition Facts



Properties

Glycemic Index:59.43, Glycemic Load:47.29, Inflammation Score:-8, Nutrition Score:15.780869597974%

Nutrients (% of daily need)

Calories: 1121.5kcal (56.08%), Fat: 64.12g (98.65%), Saturated Fat: 35.77g (223.59%), Carbohydrates: 126.19g (42.06%), Net Carbohydrates: 122.66g (44.6%), Sugar: 89.71g (99.68%), Cholesterol: 245.79mg (81.93%), Sodium: 668.19mg (29.05%), Alcohol: 0.75g (100%), Alcohol %: 0.31% (100%), Caffeine: 25.8mg (8.6%), Protein: 15.23g (30.46%), Vitamin A: 1932.7IU (38.65%), Selenium: 23.06µg (32.94%), Phosphorus: 325.37mg (32.54%), Vitamin B2: 0.51mg (30.1%), Manganese: 0.45mg (22.73%), Iron: 4.03mg (22.39%), Copper: 0.45mg (22.26%), Magnesium: 86.21mg (21.55%), Calcium: 177.36mg (17.74%), Zinc: 2.37mg (15.79%), Fiber: 3.53g (14.12%), Potassium: 431.92mg (12.34%), Vitamin B5: 1.22mg (12.22%), Folate: 45.08µg (11.27%), Vitamin E: 1.68mg (11.21%), Vitamin B1: 0.15mg (9.74%), Vitamin B12: 0.58µg (9.68%), Vitamin B3: 1.76mg (8.79%), Vitamin B6: 0.16mg (7.94%), Vitamin K: 5.3µg (5.05%), Vitamin D: 0.59µg (3.91%)