



St. Patrick's Chocolate & Mint Cheesecake Bars

READY IN



195 min.

SERVINGS



24

CALORIES



320 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 10 ounce chocolate and mint chips dark nestle® toll house® (such as Chocolate and Mint Morsels)
- 24 ounce cream cheese softened
- 16 ounce cream cheese frosting flavored betty crocker® (such as Rich and Creamy)
- 3 eggs
- 18.3 ounce chocolate fudge cake mix with pudding (such as betty crocker® triple chocolate fudge cake mix)

Equipment

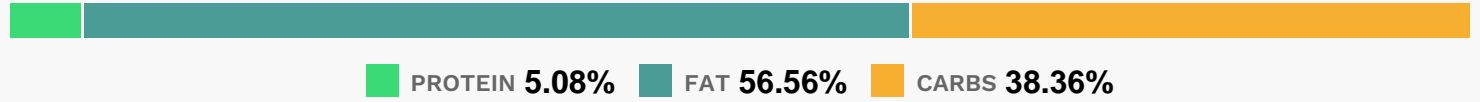
- bowl
- frying pan
- oven
- hand mixer
- ziploc bags
- microwave

Directions

- Preheat oven to 325 degrees F (165 degrees C).
- Beat cake mix and butter with an electric mixer on low speed in a bowl until crumbly, 3 to 5 minutes. Set aside 1 cup for topping.
- Press remaining crumb mixture into bottom of an ungreased 9x13 inch pan.
- Place in preheated oven and bake until edges begin to crisp, about 10 minutes.
- Remove from the oven and cool slightly.
- Beat cream cheese and frosting with an electric mixer on medium speed in a bowl until smooth, 3 to 5 minutes.
- Drop eggs one at a time into the cream cheese mixture and beat until blended, 2 to 3 minutes.
- Pour in 6 drops green food coloring, or more for a darker color; beat until color is blended, about 2 minutes.
- Beat in creme de menthe candy flavoring until thoroughly blended, about 2 minutes. Taste and add more flavoring if needed.
- Pour batter over the chocolate crust in the 9x13 pan.
- Sprinkle 1 cup reserved crumb mixture over cheesecake batter.
- Top with 1 cup chocolate and mint morsels; reserve remaining morsels for finishing touches.
- Place the pan in the preheated oven and bake until set, 42 to 45 minutes.
- Remove pan from oven and cool completely.
- Cover and refrigerate until chilled, at least 2 hours.
- Pour reserved chocolate and mint morsels into a small microwave-safe bowl. Microwave morsels in 45 second intervals; stir until completely melted and smooth.

- Pour melted chocolate into a resealable plastic bag.
- Clip a small bottom corner of the bag. Gently squeezing the bag, drizzle melted chocolate over the cooled cake through the clipped corner.
- Cut cake into bars to serve.

Nutrition Facts



Properties

Glycemic Index:3.21, Glycemic Load:0.42, Inflammation Score:-6, Nutrition Score:6.1134783340537%

Flavonoids

Eriodictyol: 3.65mg, Eriodictyol: 3.65mg, Eriodictyol: 3.65mg, Eriodictyol: 3.65mg Hesperetin: 1.2mg, Hesperetin: 1.2mg, Hesperetin: 1.2mg, Hesperetin: 1.2mg Apigenin: 0.64mg, Apigenin: 0.64mg, Apigenin: 0.64mg, Apigenin: 0.64mg Luteolin: 1.5mg, Luteolin: 1.5mg, Luteolin: 1.5mg, Luteolin: 1.5mg

Nutrients (% of daily need)

Calories: 319.96kcal (16%), Fat: 20.85g (32.08%), Saturated Fat: 9.92g (62.01%), Carbohydrates: 31.83g (10.61%), Net Carbohydrates: 30.36g (11.04%), Sugar: 21.35g (23.73%), Cholesterol: 59.26mg (19.75%), Sodium: 344.85mg (14.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.21g (8.42%), Vitamin A: 1031.05IU (20.62%), Phosphorus: 109.75mg (10.98%), Selenium: 6.94µg (9.92%), Manganese: 0.19mg (9.71%), Iron: 1.73mg (9.6%), Vitamin B2: 0.16mg (9.35%), Calcium: 93.32mg (9.33%), Folate: 32.11µg (8.03%), Copper: 0.14mg (6.9%), Fiber: 1.46g (5.85%), Magnesium: 23.27mg (5.82%), Potassium: 191.11mg (5.46%), Vitamin C: 3.76mg (4.55%), Vitamin E: 0.65mg (4.34%), Vitamin B1: 0.06mg (3.69%), Zinc: 0.52mg (3.5%), Vitamin B5: 0.32mg (3.21%), Vitamin B3: 0.58mg (2.9%), Vitamin B6: 0.05mg (2.45%), Vitamin B12: 0.12µg (1.99%), Vitamin K: 1.76µg (1.68%)