



Tiramisu Cheesecake Bars

READY IN



270 min.

SERVINGS



36

CALORIES



223 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 2 tablespoons flour all-purpose
- 0.3 cup butter softened
- 1 eggs slightly beaten
- 16 oz cream cheese softened
- 14 oz condensed milk sweetened canned (not evaporated)
- 1 tablespoon coffee instant
- 2 teaspoons vanilla
- 2 eggs

- 1 cup semisweet chocolate chips miniature
- 6 oz cream cheese softened
- 0.5 cup whipping cream
- 1 serving chocolate curls

Equipment

- bowl
- frying pan
- oven
- hand mixer

Directions

- Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, stir cookie base ingredients until soft dough forms. Press dough in bottom of pan.
- Bake 15 to 18 minutes or until light golden brown. Cool 15 minutes.
- Meanwhile, in another large bowl, beat 2 packages (8 oz each) cream cheese with electric mixer on medium speed until smooth.
- Add milk; beat until well blended.
- Add coffee, vanilla and eggs; beat until well blended. Stir in chocolate chips.
- Pour over cookie base.
- Bake 35 to 40 minutes or until set. Cool at room temperature 30 minutes. Refrigerate 30 minutes to cool completely.
- In small bowl, beat 6 oz cream cheese on medium speed until smooth. Gradually beat in whipping cream; beat about 2 minutes longer or until fluffy.
- Spread mixture over cooled bars.
- Sprinkle chocolate curls over topping.
- Refrigerate about 2 hours or until chilled. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.

Nutrition Facts



■ PROTEIN 6.19% ■ FAT 53.96% ■ CARBS 39.85%

Properties

Glycemic Index:5.28, Glycemic Load:4.15, Inflammation Score:-3, Nutrition Score:3.3417391414228%

Nutrients (% of daily need)

Calories: 222.63kcal (11.13%), Fat: 13.43g (20.66%), Saturated Fat: 6.79g (42.41%), Carbohydrates: 22.32g (7.44%), Net Carbohydrates: 21.78g (7.92%), Sugar: 15.61g (17.34%), Cholesterol: 39.02mg (13.01%), Sodium: 134.43mg (5.84%), Alcohol: 0.08g (100%), Alcohol %: 0.17% (100%), Caffeine: 10.04mg (3.35%), Protein: 3.47g (6.94%), Vitamin A: 408.98IU (8.18%), Phosphorus: 74.13mg (7.41%), Selenium: 5.06µg (7.23%), Vitamin B2: 0.12mg (7.04%), Calcium: 57.36mg (5.74%), Manganese: 0.1mg (4.84%), Copper: 0.09mg (4.55%), Magnesium: 17.35mg (4.34%), Iron: 0.6mg (3.33%), Potassium: 115.97mg (3.31%), Zinc: 0.42mg (2.83%), Vitamin B5: 0.27mg (2.7%), Vitamin B12: 0.14µg (2.31%), Vitamin E: 0.34mg (2.27%), Fiber: 0.54g (2.16%), Vitamin B1: 0.03mg (2%), Folate: 7.62µg (1.9%), Vitamin B6: 0.03mg (1.27%), Vitamin B3: 0.22mg (1.1%)