



## Tiramisu Cheesecake Bars

READY IN



270 min.

SERVINGS



36

CALORIES



228 kcal

DESSERT

### Ingredients

- 0.3 cup butter softened
- 36 servings chocolate curls
- 6 oz cream cheese softened
- 16 oz cream cheese softened
- 1 eggs slightly beaten
- 2 eggs
- 2 tablespoons flour all-purpose
- 1 tablespoon coffee instant
- 1 cup semisweet chocolate chips miniature

- 1 pouch sugar cookie mix (1 lb 1.5 oz)
- 14 oz condensed milk sweetened canned (not evaporated)
- 2 teaspoons vanilla
- 0.5 cup whipping cream

## Equipment

- bowl
- frying pan
- oven
- hand mixer

## Directions

- Heat oven to 350F. 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 6.14% ■ FAT 54.1% ■ CARBS 39.76%

## Properties

Glycemic Index:5.28, Glycemic Load:4.15, Inflammation Score:-3, Nutrition Score:3.4873913111894%

## Nutrients (% of daily need)

Calories: 228.24kcal (11.41%), Fat: 13.8g (21.23%), Saturated Fat: 7g (43.75%), Carbohydrates: 22.82g (7.61%), Net Carbohydrates: 22.21g (8.08%), Sugar: 15.96g (17.73%), Cholesterol: 39.08mg (13.03%), Sodium: 134.52mg (5.85%), Alcohol: 0.08g (100%), Alcohol %: 0.16% (100%), Caffeine: 10.87mg (3.62%), Protein: 3.53g (7.06%), Vitamin A: 409.47IU (8.19%), Phosphorus: 76.66mg (7.67%), Selenium: 5.14µg (7.34%), Vitamin B2: 0.12mg (7.07%), Calcium: 57.96mg (5.8%), Manganese: 0.11mg (5.48%), Copper: 0.1mg (5.16%), Magnesium: 19.06mg (4.76%), Iron: 0.66mg (3.67%), Potassium: 121.48mg (3.47%), Zinc: 0.45mg (3%), Vitamin B5: 0.27mg (2.73%), Fiber: 0.62g (2.47%), Vitamin B12: 0.14µg (2.34%), Vitamin E: 0.35mg (2.3%), Vitamin B1: 0.03mg (2.02%), Folate: 7.62µg (1.9%), Vitamin B6: 0.03mg (1.29%), Vitamin B3: 0.23mg (1.14%), Vitamin K: 1.1µg (1.04%)