



## Tiramisu Cookie Bars

READY IN



90 min.

SERVINGS



30

CALORIES



146 kcal

DESSERT

### Ingredients

- 30 servings bittersweet chocolatebar
- 0.5 teaspoon calumet baking powder
- 8 oz philadelphia cream cheese softened room temperature
- 0.3 cup rum dark
- 1.5 tablespoons eggs beaten
- 1.3 cups flour all-purpose
- 0.5 cup granulated raw
- 1 cup mascarpone cheese
- 0.3 cup extra strong coffee brewed

- 0.5 cup confectioner's sugar
- 0.5 cup butter unsalted softened
- 1 teaspoon vanilla extract pure
- 1.5 tablespoons vanilla extract pure

## Equipment

- bowl
- frying pan
- oven
- whisk
- mixing bowl
- plastic wrap
- stand mixer
- grater

## Directions

- BEAT together the butter, sugar, and egg until creamy, then beat in the vanilla extract. In a separate bowl, whisk together the flour and baking powder then add into the butter mixture and beat on low until evenly combined with no dry pockets. Press this into an ungreased non-stick 15 x 10 jelly roll pan to cover the bottom of the pan. The cookie dough does not need to go up the sides of the pan (indeed, it'll slump down while baking even if you do try to work it up the sides.) Lightly cover with plastic wrap and place in the refrigerator for a half an hour.
- PREHEAT the oven to 400F.
- BAKE the cookie base for 15 minutes, or until set up and golden brown. The edges may be slightly more brown, but should not be a deep brown.
- Let it cool completely in the pan before topping.
- STIR together the coffee or espresso and rum. Spoon 2 tablespoons of it into the bowl of a stand mixer or mixing bowl.
- Add the cream cheese, mascarpone, and vanilla extract and beat until smooth and creamy. Sift in the confectioner's sugar and beat until smooth and fluffy.
- BRUSH the remaining coffee or espresso and rum mixture onto the cooled cookie base.

- Spread cream cheese mixture evenly over cookie base.
- GRATE the chocolate bar with a fine grater over the cream topping.
- CUT into 20 servings.

## Nutrition Facts



### Properties

Glycemic Index:9.3, Glycemic Load:5.33, Inflammation Score:-2, Nutrition Score:1.6573913149212%

### Nutrients (% of daily need)

Calories: 146.21kcal (7.31%), Fat: 9.56g (14.71%), Saturated Fat: 5.82g (36.39%), Carbohydrates: 11.84g (3.95%), Net Carbohydrates: 11.62g (4.22%), Sugar: 7.4g (8.23%), Cholesterol: 26.08mg (8.69%), Sodium: 36.86mg (1.6%), Alcohol: 0.94g (100%), Alcohol %: 3.19% (100%), Protein: 1.72g (3.43%), Vitamin A: 305.57IU (6.11%), Selenium: 2.78µg (3.98%), Vitamin B2: 0.05mg (3.01%), Vitamin B1: 0.04mg (2.93%), Manganese: 0.05mg (2.71%), Folate: 10.71µg (2.68%), Calcium: 25.03mg (2.5%), Phosphorus: 20.37mg (2.04%), Iron: 0.35mg (1.95%), Vitamin B3: 0.33mg (1.66%), Copper: 0.02mg (1.2%), Vitamin E: 0.17mg (1.13%)