



White Chocolate-Raspberry Cheesecake Bars

READY IN



323 min.

SERVINGS



9

CALORIES



417 kcal

DESSERT

Ingredients

- 3 oz baker's chocolate white divided
- 2 Tbsp butter melted
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 1 cup oreo cookies crushed finely
- 0.3 cup raspberry preserves red
- 0.5 cup sugar
- 1 tsp vanilla

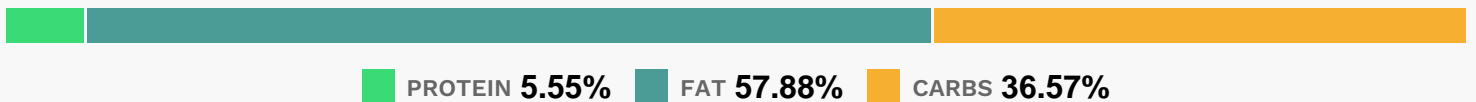
Equipment

- bowl
- frying pan
- oven
- blender
- aluminum foil

Directions

- Heat oven to 350F.
- Line 8- or 9-inch square pan with Reynolds Wrap Aluminum Foil, with ends of foil extending over sides.
- Mix cookie crumbs and butter; press onto bottom of pan. Melt 2 oz. chocolate as directed on package.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.
- Add melted chocolate; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust.
- Bake 25 to 28 min. or until center is almost set. Cool 5 min.; spread with preserves. Melt remaining chocolate; drizzle over cheesecake. Cool cheesecake completely. Refrigerate 4 hours.

Nutrition Facts



Properties

Glycemic Index:24.68, Glycemic Load:15.93, Inflammation Score:-5, Nutrition Score:6.2652173716089%

Nutrients (% of daily need)

Calories: 416.55kcal (20.83%), Fat: 27.24g (41.91%), Saturated Fat: 13.84g (86.53%), Carbohydrates: 38.73g (12.91%), Net Carbohydrates: 38.09g (13.85%), Sugar: 30.47g (33.86%), Cholesterol: 89.26mg (29.75%), Sodium: 282.13mg

(12.27%), Alcohol: 0.16g (100%), Alcohol %: 0.18% (100%), Protein: 5.88g (11.75%), Vitamin A: 844.14IU (16.88%), Vitamin B2: 0.24mg (14.14%), Iron: 2.45mg (13.63%), Selenium: 8.94µg (12.77%), Phosphorus: 108.99mg (10.9%), Calcium: 79.89mg (7.99%), Vitamin E: 1.17mg (7.82%), Manganese: 0.13mg (6.74%), Vitamin K: 6.82µg (6.49%), Vitamin B5: 0.55mg (5.53%), Folate: 21.71µg (5.43%), Copper: 0.09mg (4.59%), Potassium: 158.14mg (4.52%), Vitamin B12: 0.25µg (4.23%), Magnesium: 15.73mg (3.93%), Zinc: 0.59mg (3.91%), Vitamin B1: 0.06mg (3.89%), Vitamin B3: 0.59mg (2.96%), Vitamin B6: 0.06mg (2.83%), Fiber: 0.64g (2.55%), Vitamin D: 0.2µg (1.3%), Vitamin C: 0.88mg (1.07%)