

Coconut Joy Cheesecake Bars

Kraft Foods

Taste of Home - April/May 2016

Servings: 16

25 chocolate wafer cookies
2 tablespoons sugar
1/4 cup butter or margarine, melted
4 packages (8 ounce ea) Philadelphia Light Cream Cheese, softened
1 cup sugar
1 teaspoon vanilla
1/2 cup coconut milk
4 eggs
2 ounces Baker's semi-sweet chocolate, broken into small pieces
1 cup Cool Whip Lite®, do not thaw
1 cup Baker's Angel Flake coconut
1/4 cup sliced almonds, toasted

Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

Line a 13x9-inch pan with foil with the ends of the foil extending over the sides. Combine the cookie crumbs, two tablespoons of the sugar and the butter. Press onto the bottom of the prepared pan.

In a large bowl, beat the cream cheese and one cup of sugar with a mixer until blended. Add the eggs, one at a time, mixing on low speed after each, just until blended. Pour over the crust.

Bake for 45 minutes or until the center is almost set. Cool completely. Refrigerate the cheesecake for four hours.

In a microwaveable bowl, microwave the chocolate and Cool Whip on high for 1 minute. Whisk until the chocolate is completely melted and the mixture is well blended. Pour over the cheesecake.

Top with coconut and nuts.

Start to Finish Time: 6 hours 15 minutes

Per Serving (excluding unknown items): 182 Calories; 9g Fat (43.6% calories from fat); 3g Protein; 23g Carbohydrate; trace Dietary Fiber; 63mg Cholesterol; 145mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	182	Vitamin B6 (mg):	trace
% Calories from Fat:	43.6%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	49.6%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	9g	Folacin (mcg):	13mcg
Saturated Fat (g):	5g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	63mg	% Refuse:	n n%
Carbohydrate (g):	23g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	1/2
Sodium (mg):	145mg	Vegetable:	0
Potassium (mg):	70mg	Fruit:	0
Calcium (mg):	22mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	276IU		
Vitamin A (r.e.):	80 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 182 **Calories from Fat:** 79

% Daily Values*

Total Fat 9g	14%
Saturated Fat 5g	25%
Cholesterol 63mg	21%
Sodium 145mg	6%
Total Carbohydrates 23g	8%
Dietary Fiber trace	2%
Protein 3g	
Vitamin A	6%
Vitamin C	0%
Calcium	2%
Iron	5%

* Percent Daily Values are based on a 2000 calorie diet.