

# Philadelphia Chocolate-Raspberry Cheesecake Bars

*www.kraftrecipes.com*

## **Servings: 9**

*12 (about 1 cup) OREO cookies,  
finely crushed*

*2 tablespoons butter or margarine,  
melted*

*3 ounces Baker's white chocolate,  
divided*

*2 packages (8 ounce ea) Philadelphia  
cream cheese, softened*

*1/2 cup sugar*

*1 teaspoon vanilla*

*2 eggs*

*1/4 cup red raspberry preserves*

## **Preparation Time: 20 minutes**

Preheat the oven to 325 degrees.

In a bowl, mix the cookie crumbs and butter. Press onto the bottom of an eight- or nine-inch square pan.

Melt two ounces of the chocolate as directed on the package.

In a large bowl, beat the cream cheese, sugar and vanilla with a mixer until well blended. Add the melted chocolate and mix well.

Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 25 to 28 minutes or until the center is almost set.

Cool for 5 minutes. Spread with the preserves.

Melt the remaining chocolate. Drizzle over the cheesecake. Cool the cheesecake completely.

Refrigerate for four hours.

Cut into nine bars.

Start to Finish Time: 5 hours 22 minutes

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Per Serving (excluding unknown items): 83 Calories; 4g Fat (39.2% calories from fat); 1g Protein; 11g Carbohydrate; 0g Dietary Fiber; 54mg Cholesterol; 42mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	83	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	39.2%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	54.0%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	6.8%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	4g	<b>Folacin (mcg):</b>	5mcg
<b>Saturated Fat (g):</b>	2g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	1g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	trace	<b>Alcohol (kcal):</b>	1
<b>Cholesterol (mg):</b>	54mg	<b>% Refuse:</b>	0.0%
<b>Carbohydrate (g):</b>	11g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	0g	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	1g	<b>Lean Meat:</b>	0
<b>Sodium (mg):</b>	42mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	16mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	7mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	trace	<b>Fat:</b>	1/2
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	1/2
<b>Vitamin C (mg):</b>	0mg		
<b>Vitamin A (i.u.):</b>	151IU		
<b>Vitamin A (r.e.):</b>	39 1/2RE		

**Nutrition Facts**

Servings per Recipe: 9

**Amount Per Serving**

**Calories** 83 **Calories from Fat:** 33

**% Daily Values\***

<b>Total Fat</b> 4g	6%
Saturated Fat 2g	10%
<b>Cholesterol</b> 54mg	18%
<b>Sodium</b> 42mg	2%
<b>Total Carbohydrates</b> 11g	4%
Dietary Fiber 0g	0%
<b>Protein</b> 1g	
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<b>Vitamin A</b>	3%
<b>Vitamin C</b>	0%
<b>Calcium</b>	1%
<b>Iron</b>	1%

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