Walnut Cheesecake Bars

Gloria Rosenbush and Jan Gabbert Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

Yield: 16 bars

1/3 cup butter or margarine
1/3 cup brown sugar, firmly packed
1 cup all-purpose flour
1/2 cup chopped walnuts
1/4 cup sugar
1 package (8 ounce) cream cheese,
softened

1 egg, slightly beaten 2 tablespoons milk

1 tablespoon lemon juice

1/2 teaspoon vanilla extract

Preheat the oven to 350 degrees.

In a bowl, cream the butter and brown sugar until light. Add the flour and nuts. Stir with a wooden spoon until crumbly. Set aside one cup for topping. Press the remaining crumbs into an ungreased eight-inch square baking pan.

Bake for 12 to 15 minutes. Cool completely.

In a small bowl, combine the sugar and cream cheese. Beat until smooth. Add the egg, milk, lemon juice and vanilla extract. Beat well. Spread evenly over the cooled prepared crust. Sprinkle the reserved crumbs over the top.

Bake for 25 to 30 minutes.

Cool before cutting into bars.

Refrigerate.

Per Serving (excluding unknown items): 2657 Calories; 184g Fat (61.2% calories from fat); 54g Protein; 209g Carbohydrate; 7g Dietary Fiber; 635mg Cholesterol; 1411mg Sodium. Exchanges: 7 Grain(Starch); 5 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 33 1/2 Fat; 6 1/2 Other Carbohydrates.

Desserts

Day Carrier Mutritional Analysis

| % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): | 30.9% 7.9% 184g 93g 51g 30g | Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal): | 1.2mg 1.4mg 294mcg 8mg 0mg 6 |
|---|--|---|---|
| Cholesterol (mg): | 635mg | % Rofuso. | በ በ% |
| Carbohydrate (g): | 209g | Food Exchanges | |
| Dietary Fiber (g): | 7g | Grain (Starch): | 7 |
| Protein (g): | 54g | Lean Meat: | 5 1/2 |
| Sodium (mg): | 1411mg | Vegetable: | 0 |
| Potassium (mg): | 1056mg | Fruit: | 0 |
| Calcium (mg): | 363mg | Non-Fat Milk: | 0 |
| Iron (mg): | 12mg | Fat: | 33 1/2 |
| Zinc (mg): | 5mg | Other Carbohydrates: | 6 1/2 |
| Vitamin C (mg): | 9mg | · | |
| Vitamin A (i.u.): | 6070IU | | |
| Vitamin A (r.e.): | 1665RE | | |

Nutrition Facts

| Amount Per Serving | | | |
|---------------------------------|-------------------------|--|--|
| Calories 2657 | Calories from Fat: 1625 | | |
| | % Daily Values* | | |
| Total Fat 184g | 283% | | |
| Saturated Fat 93g | 467% | | |
| Cholesterol 635mg | 212% | | |
| Sodium 1411mg | 59% | | |
| Total Carbohydrates 209g | 70% | | |
| Dietary Fiber 7g | 26% | | |
| Protein 54g | | | |
| Vitamin A | 121% | | |
| Vitamin C | 16% | | |
| Calcium | 36% | | |
| Iron | 69% | | |

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