White Chocolate and Lime Cheesecake Bars

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Servings: 9

7 ounces chopped white chocolate 27 chocolate sandwich cookies

1/2 cup heavy cream

1 package (8 ounce) cream cheese, at room temperature

3 tablespoons sugar

3 tablespoons freshly squeezed lime iuice

1 tablespoon lime zest, grated 1 ounce white chocolate bar (for garnish)

lime slices or lime twists (for garnish)

Preparation Time: 30 minutes

Line an eight-inch-square baking pan with foil, extending it over the sides.

In a metal bowl set over a saucepan of simmering water, stir the seven ounces of white chocolate until melted. Grind the cookies in a food processor. Add two tablespoons of the melted chocolate to the cookies. Blend well. Press into the bottom of the pan. Refrigerate.

In a medium bowl, beat the cream until peaks form.

In a large bowl, beat the cream cheese, sugar, lime juice and lime zest until smooth. Beat in the remaining white chocolate. Fold in the whipped cream in two batches. Spread over the crust.

Chill until the filling is slightly firm, at least two hours. Using the foil to help, lift the cheesecake out of the pan. Cut into nine bars. Garnish with white chocolate curls, if desired, and lime slices. (For curls, soften the chocolate bar in the microwave; run a vegetable peeler along one long side.)

Start to Finish Time: 2 hours 30 minutes

Per Serving (excluding unknown items): 152 Calories; 14g Fat (80.5% calories from fat); 2g Protein; 5g Carbohydrate; trace Dietary Fiber; 46mg Cholesterol; 81mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.

Desserts

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Calories (kcal):	152	Vitamin B6 (mg):	trace
% Calories from Fat:	80.5%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	13.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.7%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	14g	Folacin (mcg):	4mcg
Saturated Fat (g):	9g	Niacin (mg):	trace
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg 0
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	46mg		
Carbohydrate (g):	5g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	1/2
Sodium (mg):	81mg	Vegetable:	0
Potassium (mg):	42mg	Fruit:	0
Calcium (mg):	30mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	2 1/2
Zinc (mg):	trace	Other Carbohydrates:	1/2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	563IU		
Vitamin A (r.e.):	166 1/2RE		

Nutrition Facts

Servings per Recipe: 9

Amount	Per	Serving	
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Calories 152	Calories from Fat: 123
	% Daily Values*
Total Fat 14g	21%
Saturated Fat 9g	44%
Cholesterol 46mg	15%
Sodium 81mg	3%
Total Carbohydrates 5g	2%
Dietary Fiber trace	0%
Protein 2g	
Vitamin A	11%
Vitamin C	2%
Calcium	3%
Iron	2%

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