THE J.M. SMUCKER Co

Chocolate Mint Cheesecake Bars

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	18	N/A

Ingredients

- 1/2 cup (125 mL) butter, melted
- 1 pkg (200 g) chocolate cookie wafers, finely crushed (approx 2 cups)
- 1 pkg (250 g) cream cheese, softened
- 1 can (300 mL) Regular or Low Fat Eagle Brand® sweetened condensed milk

  Original Sweetened Condensed Milk

- 2 eggs
- 1 tbsp (15 mL) peppermint extract
- **Chocolate Glaze:**
- 2 squares (1 oz) semi-sweet chocolate
- 2 tbsp (30 mL) butter
- 1/2 tsp (2 mL) vanilla extract

Directions

Step 1:

Combine 1/2 cup (125 mL) melted butter and chocolate cookie crumbs; blend well. Press firmly onto bottom of a 9x13" (3.5 L) parchment paper-lined baking pan. Bake In preheated 325° F (160°C) oven 6 minutes; cool.

Step 2:

Beat cream cheese until fluffy. Gradually beat in Eagle Brand, eggs and peppermint extract until smooth. Pour over cooled cookie base and bake 25 to 30 minutes. Cool completely.

Step 4:

In small saucepan, over low heat, melt chocolate with 2 tbsp (30 mL) butter; stir until smooth. Remove from heat; stir in vanilla extract. [Makes about 1/4 cup (50 mL)] Cool slightly.

Step 5:

Drizzle chocolate glaze over top cooled bars. Chill. Cut into bars. (Store covered in refrigerator.)

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