



Tiramisu Cheesecake Bars

Cookie Base

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 2 tablespoons Gold Medal® all-purpose flour
- 1/3 cup butter or margarine, softened
- 1 egg, slightly beaten

Filling

- 2 packages (8 oz each) cream cheese, softened
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- 1 tablespoon instant coffee granules or crystals
- 2 teaspoons vanilla
- 2 eggs
- 1 cup miniature semisweet chocolate chips

Topping

- 6 oz cream cheese, softened
- 1/2 cup whipping cream
- Chocolate curls, if desired

1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, stir cookie base ingredients until soft dough forms. Press dough in bottom of pan. Bake 15 to 18 minutes or until light golden brown. Cool 15 minutes.
2. Meanwhile, in another large bowl, beat 2 packages (8 oz each) cream cheese with electric mixer on medium speed until smooth. Add milk; beat until well blended. Add coffee, vanilla and eggs; beat until well blended. Stir in chocolate chips. Pour over cookie base.
3. Bake 35 to 40 minutes or until set. Cool at room temperature 30 minutes. Refrigerate 30 minutes to cool completely.
4. In small bowl, beat 6 oz cream cheese on medium speed until smooth. Gradually beat in whipping cream; beat about 2 minutes longer or until fluffy. Spread mixture over cooled bars. Sprinkle chocolate curls over topping.
5. Refrigerate about 2 hours or until chilled. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.

36 bars

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Instructions

1. Fold entire 8½ X 11 sheet in half.
2. While folded, cut along the dotted line.
3. Optional: Unfold, and apply glue to the back side of the recipe card using a glue stick. Refold the card along the existing crease.