

# Butterscotch Cheesecake Bars

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*Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio*

## **Yield: 18 to 24 bars**

*1 package (12 ounce) butterscotch morsels*  
*1/3 cup butter or margarine*  
*2 cups graham cracker crumbs*  
*1 cup chopped nuts*  
*1 package (8 ounce) cream cheese, softened*  
*1 can (14 ounce) sweetened condensed milk*  
*1 teaspoon vanilla extract*  
*1 egg*

Preheat the oven to 350 degrees.

In a medium saucepan, melt the butterscotch morsels and margarine. Stir in the graham cracker crumbs and nuts. Press one-half of the mixture firmly into the bottom of a greased 13x9x2-inch baking pan.

In a large mixing bowl, beat the cream cheese until fluffy. Continue beating and add the condensed milk, vanilla and egg. Mix well. Pour into the prepared pan. Top with the remaining crumb mixture.

Bake for 25 to 30 minutes or until a toothpick inserted into the center comes out clean. Cool to room temperature. Chill before cutting into bars.

Refrigerate leftovers..

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Per Serving (excluding unknown items): 4673 Calories; 276g Fat (51.7% calories from fat); 84g Protein; 496g Carbohydrate; 19g Dietary Fiber; 749mg Cholesterol; 2868mg Sodium. Exchanges: 10 1/2 Grain(Starch); 6 Lean Meat; 52 Fat; 21 1/2 Other Carbohydrates.

Desserts

## **Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	4673	<b>Vitamin B6 (mg):</b>	.8mg
<b>% Calories from Fat:</b>	51.7%	<b>Vitamin B12 (mcg):</b>	3.1mcg
<b>% Calories from Carbohydrates:</b>	41.3%	<b>Thiamin B1 (mg):</b>	1.4mg
<b>% Calories from Protein:</b>	7.0%	<b>Riboflavin B2 (mg):</b>	2.8mg

**Total Fat (g):** 276g  
**Saturated Fat (g):** 126g  
**Monounsaturated Fat (g):** 104g  
**Polyunsaturated Fat (g):** 28g  
**Cholesterol (mg):** 749mg  
**Carbohydrate (g):** 496g  
**Dietary Fiber (g):** 19g  
**Protein (g):** 84g  
**Sodium (mg):** 2868mg  
**Potassium (mg):** 2559mg  
**Calcium (mg):** 1296mg  
**Iron (mg):** 15mg  
**Zinc (mg):** 13mg  
**Vitamin C (mg):** 9mg  
**Vitamin A (i.u.):** 7110IU  
**Vitamin A (r.e.):** 1963 1/2RE

**Folacin (mcg):** 237mcg  
**Niacin (mg):** 15mg  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 13  
**% Refuse:** n n%

### Food Exchanges

**Grain (Starch):** 10 1/2  
**Lean Meat:** 6  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 52  
**Other Carbohydrates:** 21 1/2

## Nutrition Facts

### Amount Per Serving

**Calories** 4673                      **Calories from Fat:** 2417

### % Daily Values\*

<b>Total Fat</b>	276g	425%
Saturated Fat	126g	628%
<b>Cholesterol</b>	749mg	250%
<b>Sodium</b>	2868mg	119%
<b>Total Carbohydrates</b>	496g	165%
Dietary Fiber	19g	75%
<b>Protein</b>	84g	
<b>Vitamin A</b>		142%
<b>Vitamin C</b>		14%
<b>Calcium</b>		130%
<b>Iron</b>		85%

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