
Cream Cheese Cookie Bars

Cynthia Lewin - New York

North American Potpourri - Autism Directory Service, Inc - 1993

2 rolls chocolate chip cookie dough

2 packages (8 ounce) cream cheese

2 eggs

1/2 cup sugar

1 teaspoon vanilla

Cut one roll of the cookie dough into thin slices and line the pan. (Keep the dough chilled for easier handling.)

In a bowl, cream the other ingredients. Pour the mixture onto the layer of cookie dough.

Slice the second roll of cookie dough. Place the slices on top of the cream cheese layer.

Bake at 325 degrees for 50 minutes or until a knife comes out dry.

Serve warm or from the refrigerator. The bars may be frozen.

Dessert

Per Serving (excluding unknown items): 2308 Calories; 178g Fat (68.7% calories from fat); 49g Protein; 134g Carbohydrate; trace Dietary Fiber; 941mg Cholesterol; 1579mg Sodium. Exchanges: 6 1/2 Lean Meat; 31 1/2 Fat; 8 Other Carbohydrates.