

Chocolate Crumb Cheesecake Bars





This bars are just amazing... i have no words to define them, one thing is granted, if you are on a diet, please don't even read the recipe, because if you made them, you will not stop until you eat them all! :)

Crumb mixture:

1 cup AP Flour
1/3 cup packed brown sugar
1/3 cup (5 1/3 Tbsp) butter, softened
1/2 cup chopped pecans or chocolate chops

Filling:

1 (8-ounce) pkg cream cheese, softened
3-4 ounces semi-sweet or bittersweet chocolate, chopped and melted (microwave or bain marie)
1 tsp espresso or coffee granules
1/4 cup granulated sugar
1/4 cup milk
1 tsp [vanilla](#)

Directions:

Heat oven to 350°F. Combine flour, brown sugar and butter in large bowl. Beat at low speed until mixture resembles coarse crumbs. Stir in pecans or chocolate chips. Reserve 3/4 cup crumb mixture; set aside.

Press remaining crumb mixture onto bottom of ungreased [8-inch square baking pan](#). Bake for 12 to 15 minutes or until lightly browned.

Meanwhile, beat cream cheese and melted chocolate in mixer bowl for 4 minutes. Next, add in the rest of the filling ingredients. Beat at low speed until well mixed. Spread filling over hot, partially baked crust. Sprinkle with reserved crumb mixture; press lightly into filling.

Continue baking for 30 to 40 minutes or until filling is set. Cool completely or refrigerate (latter option for photo purposes) before cutting into bars. Store refrigerated.

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