



Chocolate-Pecan Cheesecake Bars

INGREDIENTS

CRUST

1 cup Hy-Vee graham cracker crumbs
½ cup Hy-Vee pecan halves, toasted; finely chopped
3 tbsp Hy-Vee granulated sugar
¼ cup Hy-Vee salted butter, melted

FILLING

3 (8-oz.) pkg. Hy-Vee cream cheese, softened
¾ cup Hy-Vee granulated sugar
1 tbsp Hy-Vee all-purpose flour
1 tbsp Hy-Vee vanilla extract
⅓ cup Hy-Vee sour cream
3 Hy-Vee large eggs, room temperature

TOPPING

1 ½ cups packed Hy-Vee light brown sugar
½ cup Hy-Vee light corn syrup
½ cup Hy-Vee heavy whipping cream
¼ cup Hy-Vee salted butter, cut up
3 cups Hy-Vee pecan halves, toasted; slightly chopped
1 (3.5-oz.) bar Zöet 57% cacao dark chocolate, chopped
1 ½ Hy-Vee vanilla extract
salted caramel sauce, for

PREPARATION

- 1 Preheat oven to 325°. Lightly spray a 9-by-13-inch baking pan with nonstick spray; set aside.
- 2 For crust: Combine graham cracker crumbs; pecans and granulated sugar in a medium bowl; stir in melted butter. Transfer to prepared pan. Firmly press crumb mixture on bottom. Place in freezer for 30 to 45 minutes.
- 3 For filling: Beat cream cheese, sugar, flour, and vanilla with an electric mixer on low for 30 seconds or just until combined. Add sour cream; beat just until combined. Beat in eggs, one at a time, on low until just combined (do not over mix). Spread mixture on crust; set aside.
- 4 For topping: Combine brown sugar, corn syrup, whipping cream, and butter in a heavy medium saucepan. Bring to a boil. Reduce heat to medium; boil for 3 minutes. Remove from heat; stir in 3 cups pecans, chocolate, and remaining 1½ teaspoons vanilla. Quickly spread over cheesecake filling.
- 5 Bake for 25 to 30 minutes or until center is almost set. Cool in baking pan on a wire rack for 1 hour. Refrigerate for 6 hours or overnight. To serve, cut into pieces; drizzle with caramel sauce.

-serving

NUTRITION FACTS

Calories: 490
Total Fat: 35g
Saturated Fat: 14g
Trans Fat: .5g
Cholesterol: 85mg

Sodium: 190mg
Carbohydrates: 42g
Fiber: 2g
Sugar: 36g
Protein: 6g