

Chocolate Layered No Bake Cheesecake Bars

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Ingredients:

- 1 ½ Cup graham cracker crumbs
- ¼ Cup butter (melted)
- ½ Cup plus 2 Tbsp Sugar
- 8 Squares semi sweet baking chocolate
- 4 (8oz) packages cream cheese (softened)
- 1 Tsp vanilla
- 1 Tub (8oz) whipped topping (thawed)

Directions:

1. Line 9x13 inch pan with foil, with ends of foil extending over sides.
2. Mix graham crumbs, butter, and 2 Tbsp sugar.
3. Press graham mixture onto bottom of pan
4. Refrigerate while making the filling
5. Melt 6 chocolate squares as directed on package.
6. Beat cream cheese, ½ cup sugar, and vanilla in large bowl until well blended.
7. Stir in whipped topping with whisk.
8. Pour half of the batter into a medium bowl. Stir in melted chocolate.
9. Pour chocolate mixture over crust. Cover with plain batter.
10. Melt remaining 2 chocolate squares, drizzle over batter
11. Refrigerate 3 hours until firm