

Mint Chocolate Cheesecake Bars

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Ingredients:

1 stick butter, melted
1 $\frac{3}{4}$ cups flour
1 cup sugar
 $\frac{1}{4}$ cup baking cocoa

2 (8 oz) packages of cream cheese, softened
 $\frac{1}{2}$ cup brown sugar
2 eggs, room temperature
1 egg yolk, room temperature
 $\frac{3}{4}$ tsp mint extract
 $\frac{3}{4}$ cup chopped Andes mints

Directions:

- *Preheat oven to 350 degrees. Grease a 9 X 13 baking pan.
- *Mix butter, flour, sugar cocoa until well blended. Your mixture will be dry and crumbly.
- *Measure and set aside $\frac{1}{2}$ cup of the crust mixture. Press the remaining crust mixture firmly into the bottom of your prepared baking pan.
- *Bake for 10 minutes. Allow to cool completely.
- *Preheat oven to 325 degrees.
- *Beat cream cheese and brown sugar. Beat in eggs, egg yolk and mint extract. Mix in chopped candy.
- *Carefully evenly distribute over the cooled crust.
- *Sprinkle with the other $\frac{1}{2}$ cup of the crust mixture.
- *Bake for approximately 40 minutes, just until the center has started to set.
- *Cool completely. Store in the refrigerator.