

Chocolate Confetti 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
 $\frac{1}{2}$ cup toffee bits
8 ounces cream cheese, softened
1 can sweetened condensed milk
1 egg
1 tsp vanilla
2TBSP multicolored nonpareils
2 TBSP multicolored sprinkles

Directions:

- *Preheat oven to 350 degrees. Grease a 9 X 13 baking pan.
- *Mix butter, flour, sugar cocoa until well blended. Add the toffee bits. Your mixture will be dry and crumbly.
- *Press $\frac{3}{4}$ of this mixture into the prepared pan. Use a little more if you need to, but make sure you have a good bottom crust. Set the rest of the mixture aside.
- *Bake for 10 minutes. Allow to cool.
- *Beat the cream cheese, sweetened condensed milk, egg and vanilla. Carefully swirl in the sprinkles and nonpareils. Swirl in only twice or it will change the whole color of the batter instead of swirling into the batter. Pour over cooled crust.
- *Sprinkle with the other half of the crust mixture.
- *Bake for 25 to 30 minutes or until the center is set.
- *Cool before cutting. Store in the fridge.