

## Nutella Swirl Cheesecake Bars

<http://unihomemaker.com/2013/07/11/nutella-swirl-cheesecake-bars/>

### *Ingredients:*

#### For the crust:

- 1 1/2 cups of graham cracker crumbs
- 1/4 cup of all-purpose flour
- 1/4 cup of light muscovado sugar
- 1/2 cup (1 stick) of unsalted butter, melted

#### For the filling:

- 2 (8 ounce) packages of cream cheese, softened
- 3/4 cup of granulated sugar
- 2 large eggs
- 2 teaspoons of vanilla extract
- 6 tablespoons of Nutella

### *Preparation:*

Preheat the oven to 350 degrees F. Grease a 9" x 13"-inch baking pan.

In a medium bowl add graham cracker crumbs, flour, muscovado sugar and butter. Use a fork to mix everything together and then pour the mixture into the baking pan. Press the mixture into the bottom of the prepared pan and bake for 10 minutes or until set. Remove from the oven to a cooling rack and let it cool slightly. Do not turn off the oven.

Meanwhile, using a stand or electric mixer, beat cream cheese and sugar until smooth. Then add in eggs and vanilla extract. Continue to beat until combined. Pour filling over the crust and spread evenly with a spatula. Drop individual tablespoons of Nutella over the filling. Using the tip of a knife or chopstick, carefully swirl Nutella into the filling. Do not disturb the crust.

Return pan to the oven; bake for 20-22 minutes or until filling is set. Cool for an hour then refrigerate until completely chilled and firm before cutting into the cheesecake.