

ESSENTIAL.  
**GOODNESS**

**VANILLA BEAN CHEESECAKE BAR MIX**



ESSENTIAL.

**GOODNESS**

NO PRESERVATIVES. NO ARTIFICIAL COLORS OR FLAVORS. NO CORN SYRUP.

**VANILLA BEAN CHEESECAKE BAR MIX**

Made with  
Real Vanilla Bean  
+ Graham  
Cracker Crust



NET WT 16 OZ (1 LB) 454g

**Nutrition Facts**

Serving Size 1/16 of a package (28g)  
Servings Per Container 16

Amount Per Serving	Mix	Prepared
<b>Calories</b>	120	250
Calories from Fat	10	130
% Daily Value**		
<b>Total Fat</b> 1g*	2%	22%
Saturated Fat 1g	5%	40%
Trans Fat 0g		
<b>Cholesterol</b> 0mg	0%	20%
<b>Sodium</b> 65mg	3%	8%
<b>Total Carbohydrate</b> 26g	9%	9%
Dietary Fiber 0g	0%	0%
Sugars 20g		
<b>Protein</b> 1g		
Vitamin A	0%	10%
Vitamin C	0%	0%
Calcium	0%	4%
Iron	2%	2%

\*Amount in Mix. Prepared contributes an additional 130 Calories (120 Calories from Fat), 13g Total Fat (7g Saturated Fat), 60mg Cholesterol, 115mg Sodium, 1g Total Carbohydrate (1g Sugars), 2g Protein.

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS:** FILLING MIX: CANE SUGAR, ORGANIC NATURAL CREAM FLAVOR, NATURAL VANILLA FLAVOR, ORGANIC LEMON POWDER, GROUND VANILLA BEANS. CRUST MIX: GRAHAM CRACKER CRUMBS (UNBLEACHED WHEAT FLOUR, WHOLE WHEAT FLOUR, SUGAR, PALM AND PALM KERNEL OIL, MOLASSES, HONEY, SALT, BAKING SODA), CANE SUGAR, VIETNAMESE CINNAMON. CONTAINS: MILK, WHEAT.

**DISTRIBUTED BY**  
KING ARTHUR FLOUR  
NORWICH, VERMONT 05055  
800 827 6836 | kingarthurfLOUR.com

Do not eat raw mix, dough, or batter.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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OUR RECIPE FOR

**VANILLA BEAN CHEESECAKE BARS**

**YOU'LL NEED**

*Crust*

1/2 Stick (4 tablespoons) butter, melted

*Filling*

2 Eight-ounce packages of cream cheese, softened

2 Large eggs

**BAKES**

*16 Bars*

**BAKER'S HOTLINE WE'RE HERE TO HELP.**

Call or chat online with our friendly, experienced bakers.

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THIS BOX CONTAINS GRAHAM CRACKER CRUST MIX AND VANILLA BEAN FILLING MIX.

*1. Preheat*

oven to 325°F. Lightly grease 8x8x2" or 9x9x2" square pan.

*2. Combine*

melted butter and crust mix to form uniform crumbs.

*3. Press*

crumbs evenly into bottom and slightly up sides of pan.

*4. Bake*

crust for 14-16 minutes. Remove from oven.

*5. Mix*

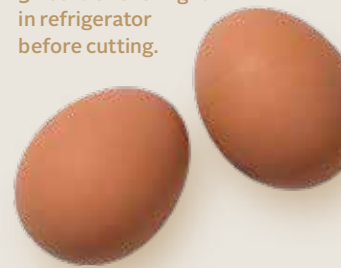
filling mix and cream cheese, until smooth. Add eggs, one at a time, mixing just until blended. Scrape bowl after each addition.

*6. Pour*

and spread batter evenly over hot, baked crust.

*7. Bake*

8" pan for 28-36 minutes (9" pan for 18-24 minutes) until the filling is set except for a small wiggle in the center when the pan is shaken. Cool bars for 1 hour at room temperature, then at least 3 hours or overnight in refrigerator before cutting.



**VANILLA BEAN CHEESECAKE BAR MIX**

**GOODNESS IS THE ESSENTIAL INGREDIENT.**

Ingredients are at their best when they're pure and simple. So we stick to the basics, providing you with the best of everything you need along with the absence of everything you don't.

We're talking just the good stuff.

Enjoy.

**BAKE FOR GOOD**

**BUY A MIX & GIVE A MEAL**

Together let's help solve hunger.

For each King Arthur Flour Essential Goodness Mix purchased, we'll donate the cost for Feeding America to supply

1 meal\* through its network of local food banks. To learn more, visit KingArthurFlour.com/bakeforgood

**100% EMPLOYEE OWNED.**  
**100% COMMITTED TO QUALITY.**



**ALL INGREDIENTS IN THIS MIX ARE NON-GMO FROM THE SOURCE.** Learn more at: KingArthurFlour.com/non-gmo



Corporation  
incorporation.net

We're committed to using the power of business as a force for social and environmental good.

\*\$0.11 helps provide 1 meal secured by Feeding America® on behalf of member food banks. King Arthur Flour guarantees a minimum of 1 million meals (monetary equivalent of \$110,000) by 6/30/2017.



*Baker's Tip*

To make a traditional cheesecake:  
KingArthurFlour.com/essential\_goodness

COMPLIMENTS OF  
*The King Arthur Flour Kitchen*

*Best if baked by:*



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