Mint Chocolate Cheesecake Bars

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Ingredients:

1 box chocolate cake mix (15 to 18 oz.)
2 large eggs, separated
1/3 cup vegetable oil
1 package (8 oz.) cream cheese, softened
1/3 cup sugar
1/2 teaspoon peppermint extract
Green food coloring, gel or liquid

Preheat oven to 350°F (180°C).

In one bowl, combine the cake mix, one egg, and the vegetable oil. You may need to use your fingers to help it all come together.

Spray a 13" x 9" baking pan with nonstick spray. Reserve about 3/4 cup of the chocolate crumb mixture for later use, and press the remaining batter into the pan. It will be thin but should cover the entire bottom of the pan.

In another bowl, beat the cream cheese with an electric mixer until smooth. Then mix in the other egg, the sugar, extract, and a little food coloring. Beat until smooth, adding more food coloring if needed until you reach your desired color.

Spread the cream cheese mixture over the chocolate crust in the pan. Sprinkle the reserved crumb mixture evenly over the cream cheese.

Bake for 25 to 28 minutes, or until a toothpick inserted into the center comes out clean or with dry crumbs. Cool on a baking rack until it reaches room temperature, then slice. Make two cuts lengthwise and then cut into ten pieces across to make 30 pieces that measure approximately one by three inches. Cover and refrigerate overnight before serving for best results.