



Best Cherry Cheesecake

READY IN



80 min.

SERVINGS



13

CALORIES



358 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 21 ounce cherry pie filling canned
- ☐ 8 ounce cream cheese softened
- ☐ 28 graham crackers crushed
- ☐ 1 cup milk
- ☐ 2.6 ounce whipped topping mix dry dream whip® (such as)
- ☐ 0.5 cup sugar white

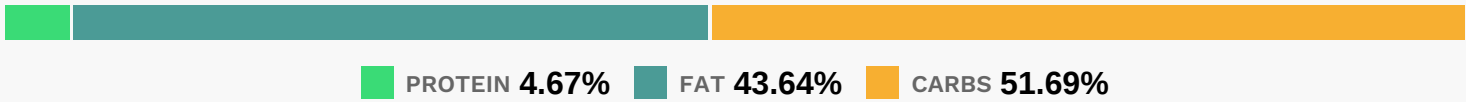
Equipment

☐ bowl

Directions

- ☐ Mix crushed graham crackers and butter in a bowl; press mixture into a 9x11-inch dish.
- ☐ Beat milk and whipped topping mix in a bowl until fluffy.
- ☐ Beat cream cheese and sugar in a separate bowl until fully incorporated; stir into whipped topping mixture until smooth.
- ☐ Spread mixture onto the graham cracker crust. Refrigerate until set, 1 to 2 hours. Top with cherry pie filling.

Nutrition Facts



Properties

Glycemic Index:19.93, Glycemic Load:22.21, Inflammation Score:-4, Nutrition Score:4.6839130054349%

Nutrients (% of daily need)

Calories: 357.75kcal (17.89%), Fat: 17.5g (26.92%), Saturated Fat: 9.48g (59.25%), Carbohydrates: 46.64g (15.55%), Net Carbohydrates: 45.34g (16.49%), Sugar: 17.51g (19.46%), Cholesterol: 38.76mg (12.92%), Sodium: 329.17mg (14.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.21g (8.42%), Vitamin A: 580.96IU (11.62%), Phosphorus: 111.7mg (11.17%), Vitamin B2: 0.16mg (9.13%), Iron: 1.39mg (7.7%), Calcium: 75.07mg (7.51%), Vitamin B1: 0.1mg (6.42%), Magnesium: 25.39mg (6.35%), Vitamin B3: 1.25mg (6.24%), Zinc: 0.79mg (5.24%), Fiber: 1.3g (5.2%), Potassium: 160.62mg (4.59%), Folate: 17.7µg (4.43%), Vitamin B6: 0.07mg (3.49%), Selenium: 2.31µg (3.3%), Vitamin B12: 0.17µg (2.77%), Vitamin E: 0.39mg (2.6%), Copper: 0.05mg (2.51%), Vitamin B5: 0.21mg (2.08%), Vitamin C: 1.65mg (2%), Vitamin D: 0.21µg (1.38%), Vitamin K: 1.22µg (1.16%)