

## Blueberry Cream Dessert

READY IN



35 min.

SERVINGS



16

CALORIES



278 kcal

DESSERT

### Ingredients

- 21 ounces blueberry filling canned
- 0.5 cup butter melted
- 8 ounces cream cheese softened
- 2 eggs
- 1.5 cups graham cracker crumbs
- 0.5 teaspoon ground cinnamon
- 0.8 cup sugar divided
- 1 teaspoon vanilla extract
- 8 ounces non-dairy whipped topping frozen thawed

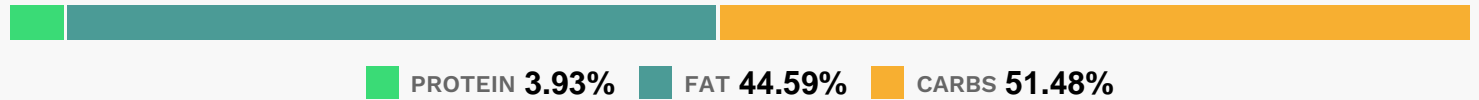
# Equipment

- bowl
- oven
- wire rack
- baking pan

# Directions

- In a large bowl, combine the cracker crumbs, 1/4 cup sugar and butter. Press into a greased 13-in. x 9-in. baking dish. In another bowl, beat cream cheese and remaining sugar until smooth; stir in eggs and vanilla.
- Pour over crust.
- Bake at 350° for 15–20 minutes or until set.
- Sprinkle with cinnamon. Cool on a wire rack.
- Spread with pie filling and whipped topping. Refrigerate until serving.

# Nutrition Facts



# Properties

Glycemic Index:14.13, Glycemic Load:11, Inflammation Score:-3, Nutrition Score:3.2256521530773%

# Nutrients (% of daily need)

Calories: 277.8kcal (13.89%), Fat: 13.9g (21.39%), Saturated Fat: 8.41g (52.54%), Carbohydrates: 36.11g (12.04%), Net Carbohydrates: 34.84g (12.67%), Sugar: 29.17g (32.41%), Cholesterol: 50.31mg (16.77%), Sodium: 164.62mg (7.16%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Protein: 2.76g (5.51%), Vitamin A: 416.2IU (8.32%), Vitamin B2: 0.11mg (6.26%), Phosphorus: 58.68mg (5.87%), Fiber: 1.27g (5.07%), Selenium: 3.53µg (5.04%), Manganese: 0.09mg (4.75%), Calcium: 45.61mg (4.56%), Iron: 0.76mg (4.23%), Vitamin E: 0.5mg (3.35%), Magnesium: 11.5mg (2.88%), Potassium: 99.88mg (2.85%), Copper: 0.05mg (2.65%), Vitamin K: 2.73µg (2.6%), Zinc: 0.35mg (2.36%), Vitamin B1: 0.04mg (2.35%), Folate: 8.5µg (2.12%), Vitamin B5: 0.21mg (2.07%), Vitamin B12: 0.12µg (2.01%), Vitamin B6: 0.04mg (1.96%), Vitamin B3: 0.37mg (1.84%)