



## Cheesecake Christmas Trees

READY IN



15 min.

SERVINGS



12

CALORIES



362 kcal

DESSERT

### Ingredients

- ☐ 12 candy-coated chocolate pieces red
- ☐ 30 oz new cheesecake frozen york-style
- ☐ 7.3 oz chocolate fudge shell coating
- ☐ 6.4 oz easy-flow decorator icing green
- ☐ 1 to 2 big peppermint candy sticks

### Equipment

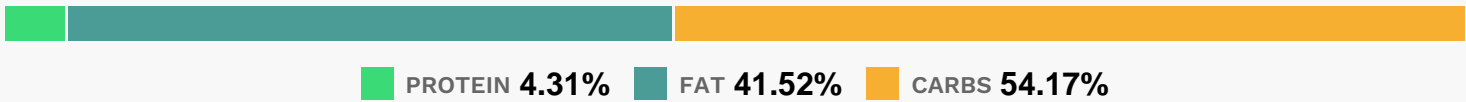
- ☐ frying pan
- ☐ baking sheet

- ☐ knife
- ☐ wire rack

## Directions

- ☐ Measure 1/2 to 3/4 inch from end of peppermint stick, and make a small cut using a sharp knife. Gently break peppermint stick at cut. Repeat procedure with remaining peppermint stick to make 12 pieces.
- ☐ Remove cheesecake from box according to package directions.
- ☐ Let stand 5 minutes. (Do not thaw.) Carefully cut cheesecake into 12 wedges. Gently push 1 peppermint piece partially into curved edge of each cheesecake wedge to form tree trunks.
- ☐ Place wedges on a wire rack on a baking sheet, and freeze 10 minutes or until firm.
- ☐ Remove pan from freezer; evenly coat tops of each cheesecake wedge with fudge shell coating, allowing excess to drip down sides and curved edge. Freeze 5 minutes.
- ☐ Remove pan from freezer; squeeze icing on top of each wedge in a pattern using ribbon tip.
- ☐ Place 1 red candy piece at tip of each slice. Freeze at least 1 hour or up to 8 hours.
- ☐ Let stand 15 minutes before serving.

## Nutrition Facts



## Properties

Glycemic Index:9.42, Glycemic Load:4.69, Inflammation Score:1, Nutrition Score:1.3678261027064%

## Nutrients (% of daily need)

Calories: 361.9kcal (18.1%), Fat: 16.58g (25.5%), Saturated Fat: 10.21g (63.84%), Carbohydrates: 48.67g (16.22%), Net Carbohydrates: 47.29g (17.2%), Sugar: 22.68g (25.2%), Cholesterol: 20.7mg (6.9%), Sodium: 302.79mg (13.16%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.88g (7.75%), Iron: 2.16mg (12.02%), Fiber: 1.37g (5.49%), Potassium: 154.68mg (4.42%), Vitamin B2: 0.05mg (2.69%), Vitamin K: 1.97µg (1.87%), Vitamin E: 0.23mg (1.54%), Calcium: 13.66mg (1.37%)