



Cheesecake Miniatures

READY IN



240 min.

SERVINGS



12

CALORIES



141 kcal

DESSERT

Ingredients

- 0.8 cup cherry pie filling
- 8 oz philadelphia cream cheese softened
- 1 eggs
- 0.3 cup sugar
- 0.5 tsp vanilla
- 1 cup cool whip whipped topping thawed
- 12 won ton wrappers

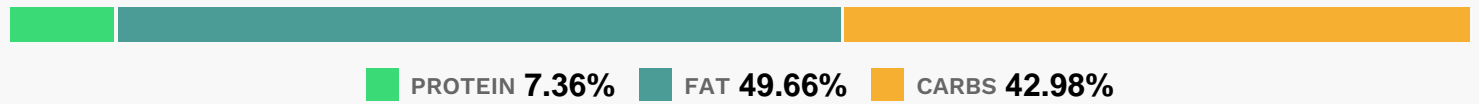
Equipment

- oven
- blender
- muffin liners

Directions

- Heat oven to 350F.
- Beat cream cheese, sugar, egg and vanilla with mixer until blended.
- Press won ton wrappers into 12 muffin cups sprayed with cooking spray; fill with cream cheese mixture.
- Bake 18 min. or until centers are almost set. Cool completely. Refrigerate until ready to serve.
- Top with COOL WHIP, then pie filling just before serving.

Nutrition Facts



Properties

Glycemic Index:8.09, Glycemic Load:3.19, Inflammation Score:-2, Nutrition Score:2.3452173652856%

Nutrients (% of daily need)

Calories: 140.77kcal (7.04%), Fat: 7.81g (12.01%), Saturated Fat: 4.66g (29.13%), Carbohydrates: 15.2g (5.07%), Net Carbohydrates: 14.98g (5.45%), Sugar: 6.38g (7.09%), Cholesterol: 33.53mg (11.18%), Sodium: 114.67mg (4.99%), Alcohol: 0.06g (100%), Alcohol %: 0.14% (100%), Protein: 2.6g (5.2%), Selenium: 5.1µg (7.29%), Vitamin A: 309.61IU (6.19%), Vitamin B2: 0.1mg (5.74%), Phosphorus: 40.41mg (4.04%), Vitamin B1: 0.05mg (3.31%), Calcium: 30.04mg (3%), Manganese: 0.06mg (2.8%), Folate: 10.65µg (2.66%), Vitamin B3: 0.45mg (2.27%), Iron: 0.38mg (2.12%), Vitamin B5: 0.18mg (1.75%), Potassium: 58.34mg (1.67%), Vitamin E: 0.23mg (1.55%), Copper: 0.03mg (1.5%), Vitamin B12: 0.09µg (1.47%), Zinc: 0.21mg (1.4%), Vitamin B6: 0.03mg (1.29%), Magnesium: 5.13mg (1.28%)