



Cherry Cheese Pie II

READY IN



195 min.

SERVINGS



8

CALORIES



1306 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 21 ounce cherry pie filling canned
- 8 ounce cream cheese
- 9 inch graham cracker crust prepared
- 0.3 cup juice of lemon
- 14 ounce condensed milk sweetened canned
- 1 teaspoon vanilla extract

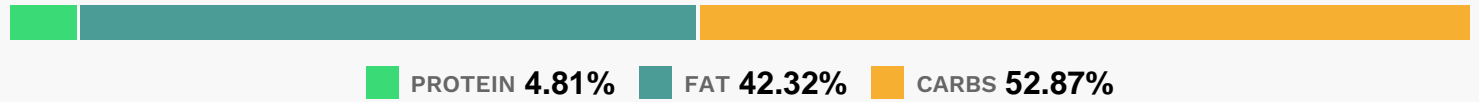
Equipment

- bowl

Directions

- In a large bowl, beat cream cheese until fluffy. Beat in milk until smooth. Stir in lemon juice and vanilla, then pour whole mixture into graham cracker crust.
- Cover and refrigerate for 3 hours, or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Nutrition Facts



Properties

Glycemic Index:11, Glycemic Load:16.89, Inflammation Score:-7, Nutrition Score:24.209130688854%

Flavonoids

Eriodictyol: 0.5mg, Eriodictyol: 0.5mg, Eriodictyol: 0.5mg, Eriodictyol: 0.5mg Hesperetin: 1.47mg, Hesperetin: 1.47mg, Hesperetin: 1.47mg, Hesperetin: 1.47mg Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 1305.9kcal (65.29%), Fat: 61.58g (94.73%), Saturated Fat: 18.03g (112.69%), Carbohydrates: 173.13g (57.71%), Net Carbohydrates: 169.02g (61.46%), Sugar: 62.99g (69.99%), Cholesterol: 45.5mg (15.17%), Sodium: 1066.35mg (46.36%), Alcohol: 0.17g (100%), Alcohol %: 0.06% (100%), Protein: 15.73g (31.47%), Manganese: 2.49mg (124.61%), Vitamin B2: 0.69mg (40.76%), Vitamin K: 42.59µg (40.56%), Phosphorus: 391.62mg (39.16%), Folate: 137.33µg (34.33%), Vitamin B3: 6.4mg (32.02%), Iron: 5.29mg (29.36%), Vitamin B1: 0.42mg (28.28%), Vitamin E: 3.88mg (25.84%), Copper: 0.5mg (25.03%), Calcium: 232.71mg (23.27%), Selenium: 15.06µg (21.52%), Zinc: 3.04mg (20.28%), Fiber: 4.11g (16.44%), Magnesium: 65.32mg (16.33%), Potassium: 526.94mg (15.06%), Vitamin A: 668.28IU (13.37%), Vitamin B6: 0.22mg (10.94%), Vitamin C: 7.9mg (9.58%), Vitamin B5: 0.93mg (9.34%), Vitamin B12: 0.28µg (4.68%)