



Cherry-Fudge Cheesecake Dessert

READY IN



205 min.

SERVINGS



16

CALORIES



414 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix betty crocker® (1 lb 2.4 oz)
- ☐ 0.3 cup butter melted
- ☐ 21 ounces cherry pie filling canned
- ☐ 16 ounces cream cheese softened
- ☐ 0.8 cup flour
- ☐ 1.5 cups whipping cream (heavy)

Equipment

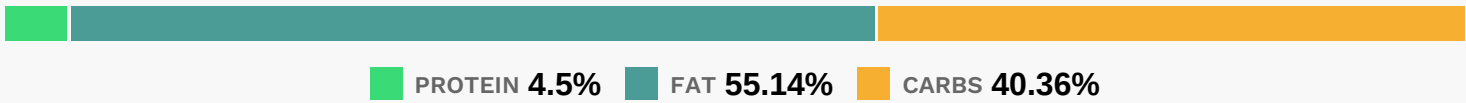
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 350°F. Stir together 3/4 cup of the brownie mix (dry), flour and the butter. Press in bottom of ungreased springform pan, 9x3 inches, or square pan, 9x9x2 inches.
- ☐ Beat cream cheese in large bowl with electric mixer on medium speed about 2 minutes, scraping bowl frequently, until smooth.
- ☐ Add remaining brownie mix and the whipping cream. Beat on medium speed, scraping bowl frequently, until smooth.
- ☐ Pour over crust in pan.
- ☐ Bake 45 to 50 minutes for springform pan, 35 to 40 minutes for 9-inch square pan, or until set; cool 20 minutes. Run metal spatula along side of cheesecake to loosen before and after refrigerating.
- ☐ Spread pie filling over cheesecake. Cover and refrigerate until chilled, about 2 hours. Cover and refrigerate any remaining cheesecake.

Nutrition Facts



Properties

Glycemic Index:6.38, Glycemic Load:3.66, Inflammation Score:-5, Nutrition Score:4.0247826161592%

Nutrients (% of daily need)

Calories: 413.78kcal (20.69%), Fat: 25.55g (39.31%), Saturated Fat: 12.5g (78.1%), Carbohydrates: 42.09g (14.03%), Net Carbohydrates: 41.71g (15.17%), Sugar: 17.54g (19.49%), Cholesterol: 53.85mg (17.95%), Sodium: 239.53mg (10.41%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.69g (9.39%), Vitamin A: 954.17IU (19.08%), Vitamin B2: 0.14mg (8.46%), Selenium: 5.24µg (7.49%), Iron: 1.31mg (7.28%), Phosphorus: 56.27mg (5.63%), Calcium: 48.62mg (4.86%), Vitamin B1: 0.07mg (4.45%), Vitamin E: 0.6mg (3.99%), Folate: 15.7µg (3.93%), Potassium: 105.94mg (3.03%), Manganese: 0.05mg (2.72%), Vitamin B5: 0.27mg (2.72%), Vitamin D: 0.36µg (2.38%), Copper:

0.05mg (2.29%), Vitamin B3: 0.44mg (2.2%), Magnesium: 8.15mg (2.04%), Vitamin B6: 0.04mg (2.02%), Vitamin C: 1.48mg (1.8%), Vitamin B12: 0.1µg (1.71%), Zinc: 0.25mg (1.7%), Fiber: 0.38g (1.53%), Vitamin K: 1.33µg (1.26%)