



Cherry Swirled Cheesecake

READY IN



45 min.

SERVINGS



8

CALORIES



646 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 21 ounce cherry pie filling canned
- ☐ 14 ounce eagle brand® condensed milk sweetened canned
- ☐ 1.3 cups chocolate cookie crumbs
- ☐ 16 ounce cream cheese softened
- ☐ 3 large eggs
- ☐ 0.3 cup granulated sugar
- ☐ 0.3 cup juice of lemon
- ☐ 1 teaspoon vanilla extract

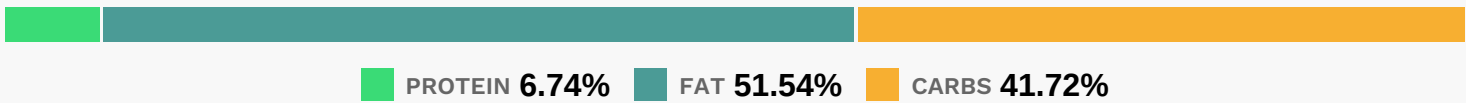
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ springform pan

Directions

- ☐ Preheat oven to 300 degree F.
- ☐ Combine cookie crumbs, sugar and butter; press firmly on bottom of 9-inch springform pan.
- ☐ In blender container, puree cherry filling until smooth. In bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth.
- ☐ Add eggs, lemon juice and vanilla; mix well.
- ☐ Pour half of batter into pan; top with 1/2 cup puree. Repeat with one more layer of batter and puree. With knife, swirl puree into cream cheese mixture.
- ☐ Bake 50 to 55 minutes or until center is set. Cool. Chill.
- ☐ Serve with remaining puree. Store leftovers covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:27.76, Glycemic Load:27.92, Inflammation Score:-7, Nutrition Score:11.013478227284%

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: 646.15kcal (32.31%), Fat: 37.41g (57.55%), Saturated Fat: 17.63g (110.17%), Carbohydrates: 68.13g (22.71%), Net Carbohydrates: 67.45g (24.53%), Sugar: 39.12g (43.47%), Cholesterol: 143.88mg (47.96%), Sodium: 425.62mg (18.51%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Protein: 11.01g (22.02%), Vitamin A: 1500.11IU (30%), Vitamin B2: 0.49mg (28.83%), Selenium: 19.29µg (27.56%), Phosphorus: 247.8mg (24.78%), Calcium: 220.18mg (22.02%), Potassium: 391.97mg (11.2%), Vitamin B5: 1.1mg (10.98%), Vitamin E: 1.45mg (9.69%), Vitamin C: 7.92mg (9.6%), Vitamin B1: 0.14mg (9.49%), Folate: 37.13µg (9.28%), Vitamin B12: 0.52µg (8.66%), Zinc: 1.11mg (7.41%), Magnesium: 28.6mg (7.15%), Vitamin B6: 0.13mg (6.66%), Iron: 1.14mg (6.34%), Copper: 0.11mg (5.36%), Manganese: 0.11mg (5.31%), Vitamin B3: 0.8mg (4%), Vitamin D: 0.47µg (3.16%), Vitamin K: 3.26µg (3.11%), Fiber: 0.68g (2.72%)