



Classic Creamy Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



211 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 4 large eggs
- ☐ 1 cup graham cracker crumbs
- ☐ 5 cups nonfat yogurt cheese
- ☐ 1.3 cups sugar
- ☐ 1 tablespoon vanilla

Equipment

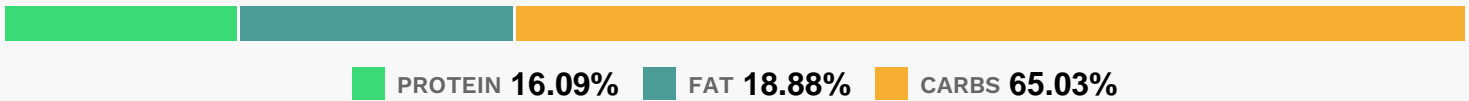
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ cake form

Directions

- ☐ Combine crumbs and melted butter. Pat evenly over bottom and about 1/2 inch up the side of a removable-rim 9-inch cheesecake or cake pan (at least 1 3/4 in. deep).
- ☐ Bake in a 350 oven until crust is slightly browner, 10 to 12 minutes.
- ☐ Meanwhile, in a large bowl, use a fork to blend eggs, 1 cup sugar, 3 cups cheese, and vanilla until well mixed. Scrape mixture into hot or cool crust.
- ☐ Bake in a 350 oven just until center jiggles only slightly when cake is gently shaken, 40 to 45 minutes.
- ☐ Meanwhile, stir remaining cheese with remaining sugar until smooth. Spoon onto cake and gently spread to cover top.
- ☐ Return to oven and bake to firm topping slightly, about 10 minutes. Run a thin-bladed knife between cake and pan rim. Refrigerate cake, uncovered, until cool, at least 2 hours.
- ☐ Serve, or if making ahead, wrap airtight and chill up to 1 day.
- ☐ Remove pan rim and garnish cake with berries; cut into wedges.

Nutrition Facts



Properties

Glycemic Index:12.01, Glycemic Load:18.31, Inflammation Score:-2, Nutrition Score:6.7052173478448%

Nutrients (% of daily need)

Calories: 210.79kcal (10.54%), Fat: 4.41g (6.79%), Saturated Fat: 1.14g (7.12%), Carbohydrates: 34.2g (11.4%), Net Carbohydrates: 33.96g (12.35%), Sugar: 30.44g (33.82%), Cholesterol: 64.04mg (21.35%), Sodium: 170.71mg (7.42%), Alcohol: 0.37g (100%), Alcohol %: 0.31% (100%), Protein: 8.46g (16.92%), Calcium: 219.04mg (21.9%), Phosphorus: 208.01mg (20.8%), Vitamin B2: 0.34mg (19.86%), Vitamin B12: 0.77µg (12.89%), Selenium: 8.92µg (12.74%), Vitamin B5: 0.91mg (9.12%), Zinc: 1.34mg (8.96%), Potassium: 298.7mg (8.53%), Magnesium: 25.73mg

(6.43%), Folate: 23.33µg (5.83%), Vitamin B1: 0.07mg (4.8%), Vitamin B6: 0.09mg (4.5%), Iron: 0.68mg (3.8%), Vitamin A: 180.61IU (3.61%), Vitamin D: 0.33µg (2.22%), Vitamin B3: 0.41mg (2.04%), Vitamin E: 0.25mg (1.65%), Copper: 0.03mg (1.58%), Vitamin C: 0.92mg (1.12%)