

Creamy Cheese Pie

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



368 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 12 ounce cream cheese softened
- ☐ 2 eggs beaten
- ☐ 10 graham crackers crushed
- ☐ 0.5 teaspoon juice of lemon
- ☐ 1 cup heavy whipping cream sour
- ☐ 1 teaspoon vanilla extract
- ☐ 3.5 tablespoons sugar white

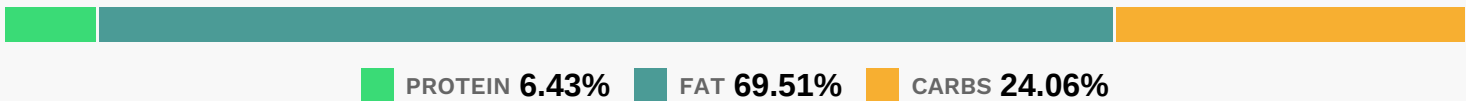
Equipment

- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ pie form

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ To Make Crust: In a small bowl, mix together crushed graham crackers and melted butter or margarine. Press mixture into bottom and sides of a 9 inch pie pan.
- ☐ To Make Filling: In a medium mixing bowl whip cream cheese until fluffy. Beat in 3/4 cup sugar, then add eggs, 2 teaspoons vanilla extract, and lemon juice.
- ☐ Mix until smooth.
- ☐ Pour into crust.
- ☐ Bake in preheated oven for 15 to 20 minutes, until set around edges.
- ☐ Remove and cool 5 minutes.
- ☐ Mix together sour cream, 3 1/2 tablespoons sugar, and 1 teaspoon vanilla.
- ☐ Spread over top of pie and return to oven for 10 minutes. Chill at least 5 hours before serving.

Nutrition Facts



Properties

Glycemic Index:27.64, Glycemic Load:13.73, Inflammation Score:-5, Nutrition Score:5.46652174903%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg

Nutrients (% of daily need)

Calories: 368.27kcal (18.41%), Fat: 28.77g (44.27%), Saturated Fat: 15.76g (98.48%), Carbohydrates: 22.41g (7.47%), Net Carbohydrates: 21.81g (7.93%), Sugar: 11.96g (13.29%), Cholesterol: 116.08mg (38.69%), Sodium: 319.1mg (13.87%), Alcohol: 0.17g (100%), Alcohol %: 0.19% (100%), Protein: 5.99g (11.98%), Vitamin A: 986.91IU (19.74%), Vitamin B2: 0.24mg (14.25%), Phosphorus: 126.24mg (12.62%), Selenium: 8.2µg (11.72%), Calcium: 92.1mg (9.21%), Iron: 0.99mg (5.48%), Zinc: 0.8mg (5.31%), Vitamin B5: 0.52mg (5.16%), Vitamin E: 0.76mg (5.04%), Folate: 19.05µg (4.76%), Magnesium: 18.57mg (4.64%), Vitamin B12: 0.26µg (4.4%), Potassium: 141.09mg (4.03%), Vitamin B1: 0.06mg (4.02%), Vitamin B3: 0.74mg (3.7%), Vitamin B6: 0.07mg (3.61%), Fiber: 0.6g (2.38%), Vitamin K: 1.85µg (1.77%), Vitamin D: 0.22µg (1.47%), Copper: 0.03mg (1.34%)