



Creamy Cheesecake

READY IN

ready

45 min.

SERVINGS

servings

8

CALORIES

calories

1247 kcal

DESSERT

Ingredients

- ☐ 16 ounces cream cheese
- ☐ 2 eggs
- ☐ 9 inch graham cracker crust prepared
- ☐ 0.5 teaspoon lemon zest grated
- ☐ 2 teaspoons vanilla extract
- ☐ 0.8 cup sugar white

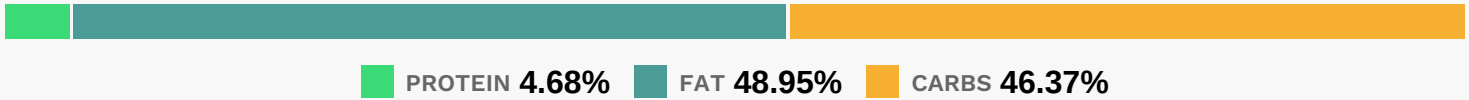
Equipment

- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Beat softened cream cheese slightly.
- ☐ Add eggs, sugar, vanilla, and lemon zest. Beat until light and fluffy.
- ☐ Pour mixture into crust.
- ☐ Bake at 350 degrees F (175 degrees C) until firm, about 25 minutes.
- ☐ Let cheesecake cool then top with cherry or blueberry pie filling, if desired. Refrigerate for at least 8 hours before serving.

Nutrition Facts



Properties

Glycemic Index:12.14, Glycemic Load:13.93, Inflammation Score:-7, Nutrition Score:21.756956554625%

Nutrients (% of daily need)

Calories: 1247.47kcal (62.37%), Fat: 68.04g (104.68%), Saturated Fat: 21.36g (133.5%), Carbohydrates: 145g (48.33%), Net Carbohydrates: 141.36g (51.4%), Sugar: 55.63g (61.81%), Cholesterol: 98.19mg (32.73%), Sodium: 1094.73mg (47.6%), Alcohol: 0.34g (100%), Alcohol %: 0.16% (100%), Protein: 14.63g (29.26%), Manganese: 2.47mg (123.69%), Vitamin K: 42.92µg (40.87%), Vitamin B2: 0.59mg (34.86%), Folate: 134.6µg (33.65%), Vitamin B3: 6.22mg (31.11%), Phosphorus: 306.29mg (30.63%), Iron: 5.24mg (29.11%), Vitamin E: 4.14mg (27.61%), Vitamin B1: 0.37mg (24.64%), Copper: 0.45mg (22.34%), Selenium: 13.34µg (19.06%), Zinc: 2.82mg (18.8%), Vitamin A: 822.84IU (16.46%), Fiber: 3.65g (14.59%), Magnesium: 50.55mg (12.64%), Calcium: 117.09mg (11.71%), Vitamin B6: 0.2mg (9.81%), Potassium: 308.19mg (8.81%), Vitamin B5: 0.83mg (8.33%), Vitamin B12: 0.22µg (3.71%), Vitamin D: 0.22µg (1.47%)