



Dairy Free Ice Cream Cheesecake

 Dairy Free

READY IN



110 min.

SERVINGS



8

CALORIES



496 kcal

DESSERT

Ingredients

- ☐ 5 cups dairy-free cream cheese alternative softened (5 – 8 ounce packages)
- ☐ 0.5 cup dairy-free margarine melted
- ☐ 2 cups so delicious dairy free chocolate coconut milk ice cream softened
- ☐ 3 eggs
- ☐ 1.5 cups graham cracker crumbs
- ☐ 0.8 cup sugar

Equipment

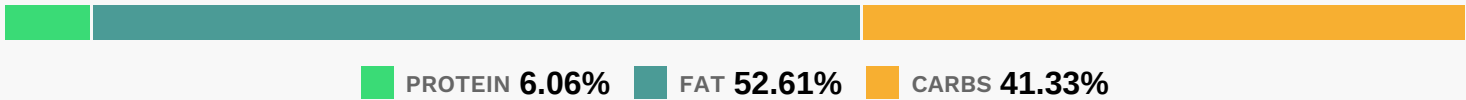
- ☐ oven

- ☐ blender
- ☐ springform pan

Directions

- ☐ Preheat oven to 500°F. Grease and flour a 9-inch Springform pan. For the crust, combine crumbs and sugar, stir in melted margarine until ingredients are well combined. Press up sides and over the bottom of the Springform pan. For the filling, blend dairy-free cream cheese alternative and So Delicious ice cream together with a mixer.
- ☐ Add sugar.
- ☐ Add eggs, one at a time. Blend until the mixture is smooth and creamy.
- ☐ Pour filling into crust.
- ☐ Bake at 500°F for 10 minutes, then reduce temperature to 250°F and bake 70 minutes longer. Cool cheesecake thoroughly, then refrigerate several hours before serving.

Nutrition Facts



Properties

Glycemic Index:22.19, Glycemic Load:22.18, Inflammation Score:-5, Nutrition Score:8.829565246468%

Nutrients (% of daily need)

Calories: 496.16kcal (24.81%), Fat: 28.49g (43.83%), Saturated Fat: 8.21g (51.32%), Carbohydrates: 50.35g (16.78%), Net Carbohydrates: 47.13g (17.14%), Sugar: 23.89g (26.54%), Cholesterol: 61.38mg (20.46%), Sodium: 948.16mg (41.22%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.38g (14.77%), Vitamin E: 4.39mg (29.28%), Vitamin A: 860.4IU (17.21%), Calcium: 154.45mg (15.45%), Vitamin B2: 0.23mg (13.78%), Vitamin B12: 0.78µg (13.07%), Fiber: 3.22g (12.89%), Vitamin B3: 2.55mg (12.75%), Iron: 2.15mg (11.93%), Selenium: 6.53µg (9.34%), Vitamin B6: 0.18mg (9.06%), Folate: 33.88µg (8.47%), Vitamin K: 7.89µg (7.51%), Vitamin D: 1.04µg (6.92%), Phosphorus: 65.05mg (6.5%), Vitamin B1: 0.08mg (5.27%), Vitamin C: 4.25mg (5.15%), Copper: 0.09mg (4.52%), Zinc: 0.66mg (4.41%), Potassium: 138.17mg (3.95%), Magnesium: 11.27mg (2.82%), Vitamin B5: 0.25mg (2.53%)