



Easy Lemon Cheesecake

READY IN



20 min.

SERVINGS



8

CALORIES



335 kcal

DESSERT

Ingredients

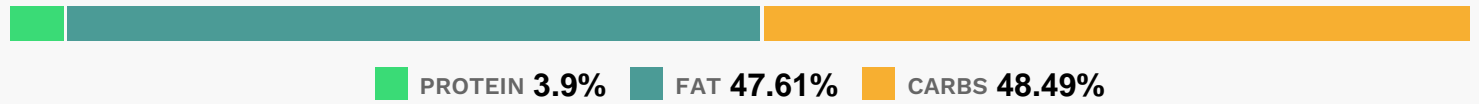
- 8 ounce cream cheese softened
- 19-inch deep dish pie crust ()
- 4.3 ounce non-instant lemon pudding mix
- 0.5 cup sugar white

Equipment

Directions

- Prepare pudding mix according to package directions for pie filling. When pudding begins to boil, turn heat to low and mix in cream cheese and sugar. Stir until cream cheese is completely blended into mixture.
- Pour mixture into crust. Chill at least 1 hour before serving.

Nutrition Facts



Properties

Glycemic Index:12.14, Glycemic Load:9.15, Inflammation Score:-3, Nutrition Score:3.3160870023396%

Nutrients (% of daily need)

Calories: 334.87kcal (16.74%), Fat: 17.99g (27.67%), Saturated Fat: 8.02g (50.14%), Carbohydrates: 41.22g (13.74%), Net Carbohydrates: 40.81g (14.84%), Sugar: 13.54g (15.05%), Cholesterol: 28.63mg (9.54%), Sodium: 265.97mg (11.56%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.32g (6.64%), Vitamin A: 380.73IU (7.61%), Manganese: 0.14mg (7.09%), Vitamin B2: 0.11mg (6.57%), Folate: 24.3µg (6.08%), Selenium: 3.95µg (5.65%), Phosphorus: 50mg (5%), Vitamin B1: 0.07mg (4.76%), Vitamin K: 4.83µg (4.6%), Vitamin E: 0.59mg (3.96%), Iron: 0.7mg (3.9%), Vitamin B3: 0.73mg (3.67%), Calcium: 34.04mg (3.4%), Vitamin B5: 0.27mg (2.68%), Magnesium: 7.4mg (1.85%), Zinc: 0.28mg (1.84%), Potassium: 64.14mg (1.83%), Fiber: 0.41g (1.64%), Copper: 0.03mg (1.6%), Vitamin B6: 0.03mg (1.5%), Vitamin B12: 0.06µg (1.04%)