



Easy Mocha Cheesecake

 Gluten Free

READY IN



75 min.

SERVINGS



15

CALORIES



134 kcal

DESSERT

Ingredients

- 11.1 oz jell-o no bake real cheesecake dessert
- 5 Tbsp butter melted
- 1.5 cups milk cold
- 2 Tbsp sugar
- 1 env. general foods international coffees cappuccino
- 1 env. general foods international coffees cappuccino

Equipment

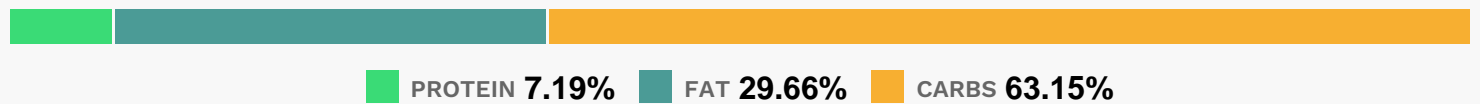
- bowl

- hand mixer
- measuring cup

Directions

- Mix Crust
- Mix, sugar and margarine in 9-inch pie plate until well blended. Press firmly against side of pie plate with fingers or large spoon to shape the edge, then press remaining crumbs onto bottom of pie plate with dry measuring cup.
- Beat milk, cappuccino mix and Filling
- Mix in large bowl with electric mixer on low speed until well blended. Beat on medium speed 3 min. (Filling will be thick.) Spoon into crust.
- Refrigerate at least 1 hour or until ready to serve. Store leftover cheesecake in refrigerator.

Nutrition Facts



Properties

Glycemic Index:7.21, Glycemic Load:1.55, Inflammation Score:-1, Nutrition Score:1.3339130529405%

Nutrients (% of daily need)

Calories: 134.28kcal (6.71%), Fat: 4.54g (6.99%), Saturated Fat: 1.23g (7.71%), Carbohydrates: 21.76g (7.25%), Net Carbohydrates: 21.76g (7.91%), Sugar: 20.82g (23.13%), Cholesterol: 2.93mg (0.98%), Sodium: 151.06mg (6.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.48g (4.96%), Phosphorus: 55.3mg (5.53%), Vitamin A: 206.45IU (4.13%), Calcium: 32.06mg (3.21%), Selenium: 1.88µg (2.68%), Vitamin B2: 0.04mg (2.61%), Vitamin B12: 0.14µg (2.27%), Vitamin D: 0.27µg (1.79%), Copper: 0.03mg (1.26%), Potassium: 40.06mg (1.14%), Vitamin E: 0.16mg (1.05%)