



Fluffy 2-Step Easter Cheesecake

READY IN



190 min.

SERVINGS



8

CALORIES



309 kcal

DESSERT

Ingredients

- 8 oz philadelphia cream cheese softened
- 6 oz ready-to-use graham cracker crumb crust
- 16 gourmet jelly beans
- 0.3 cup sugar
- 8 oz cool whip whipped topping thawed

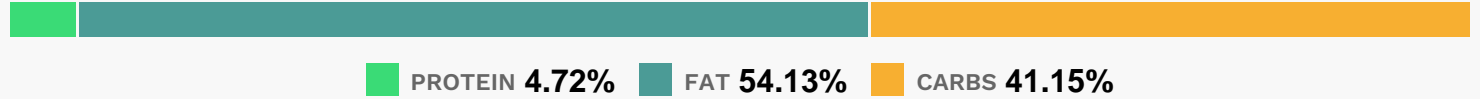
Equipment

- bowl
- whisk

Directions

- Beat cream cheese and sugar in medium bowl with whisk until well blended. Stir in COOL WHIP. Spoon into crust.
- Refrigerate 3 hours or until set. Top with jelly beans just before serving.

Nutrition Facts



Properties

Glycemic Index:12.14, Glycemic Load:6.24, Inflammation Score:-3, Nutrition Score:4.0230434666509%

Nutrients (% of daily need)

Calories: 308.83kcal (15.44%), Fat: 18.77g (28.87%), Saturated Fat: 9.99g (62.46%), Carbohydrates: 32.1g (10.7%), Net Carbohydrates: 31.69g (11.52%), Sugar: 21.32g (23.69%), Cholesterol: 29.2mg (9.73%), Sodium: 210.66mg (9.16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.68g (7.36%), Manganese: 0.28mg (13.89%), Vitamin B2: 0.14mg (8.11%), Vitamin A: 401.93IU (8.04%), Phosphorus: 76.27mg (7.63%), Vitamin K: 6.14µg (5.85%), Calcium: 53.94mg (5.39%), Selenium: 3.74µg (5.35%), Vitamin E: 0.78mg (5.19%), Folate: 17.22µg (4.31%), Vitamin B3: 0.74mg (3.69%), Iron: 0.62mg (3.44%), Vitamin B1: 0.05mg (3.43%), Zinc: 0.44mg (2.92%), Copper: 0.06mg (2.82%), Potassium: 90.99mg (2.6%), Magnesium: 9.47mg (2.37%), Vitamin B5: 0.2mg (2%), Vitamin B12: 0.12µg (1.98%), Vitamin B6: 0.04mg (1.89%), Fiber: 0.41g (1.63%)