



## Fluffy White Chocolate Cheesecake

READY IN



250 min.

SERVINGS



10

CALORIES



274 kcal

DESSERT

### Ingredients

- 2 oz baker's chocolate white
- 8 oz philadelphia cream cheese softened
- 6 oz ready-to-use graham cracker crumb crust
- 3.3 oz jell-o chocolate flavor pudding white instant
- 1.3 cups milk cold divided
- 1.5 cups cool whip whipped topping thawed

### Equipment

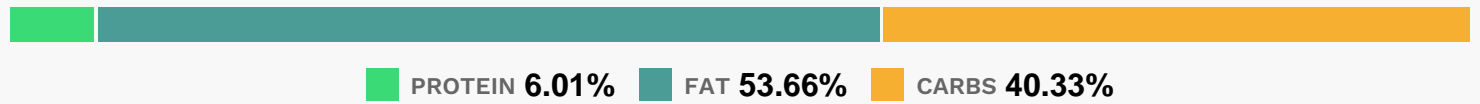
- bowl

whisk

## Directions

- Beat cream cheese and 1/4 cup milk in large bowl with whisk until blended.
- Add remaining milk and dry pudding mix; beat with whisk 2 min. Stir in COOL WHIP. Spoon into crust.
- Refrigerate 4 hours or until firm. Meanwhile, make chocolate curls from white chocolate. (See tip.)
- Garnish pie with chocolate curls before serving.

## Nutrition Facts



## Properties

Glycemic Index:13.5, Glycemic Load:3.22, Inflammation Score:-3, Nutrition Score:4.6913043531873%

## Nutrients (% of daily need)

Calories: 274.02kcal (13.7%), Fat: 16.47g (25.33%), Saturated Fat: 8.45g (52.8%), Carbohydrates: 27.85g (9.28%), Net Carbohydrates: 27.18g (9.88%), Sugar: 17.75g (19.72%), Cholesterol: 27.98mg (9.33%), Sodium: 309.81mg (13.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.15g (8.3%), Manganese: 0.26mg (12.87%), Phosphorus: 100.01mg (10%), Vitamin B2: 0.16mg (9.51%), Calcium: 84.84mg (8.48%), Vitamin A: 364.19IU (7.28%), Selenium: 3.73µg (5.33%), Vitamin K: 5.29µg (5.04%), Vitamin B12: 0.27µg (4.48%), Vitamin E: 0.64mg (4.28%), Potassium: 144.57mg (4.13%), Vitamin B1: 0.06mg (4.02%), Copper: 0.08mg (4%), Magnesium: 15.29mg (3.82%), Zinc: 0.56mg (3.75%), Folate: 14.11µg (3.53%), Iron: 0.61mg (3.4%), Vitamin B3: 0.68mg (3.38%), Vitamin B5: 0.31mg (3.1%), Fiber: 0.67g (2.69%), Vitamin B6: 0.05mg (2.54%), Vitamin D: 0.34µg (2.24%)