



## Frozen Peppermint Cheesecake

READY IN



45 min.

SERVINGS



8

CALORIES



667 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 14 ounce eagle brand® condensed milk sweetened canned
- 2 cups sandwich cookie crumbs
- 8 ounce cream cheese softened
- 0.3 cup granulated sugar
- 2 teaspoons peppermint extract
- 2 cups whipping cream

### Equipment

- bowl
- frying pan
- aluminum foil
- springform pan

## Directions

- Combine cookie crumbs and sugar.
- Add butter; mix well. Line 9-inch round cake or springform pan with foil. Press 2 cups crumbs firmly on bottom and part way up sides in prepared pan. Chill.
- In large bowl, beat cream cheese until fluffy. Gradually add sweetened condensed milk until smooth. Stir in extract and food coloring, (optional); mix well. Fold in whipped cream.
- Pour filling into pan. Cover; freeze 6 hours or until firm.
- Garnish with topping. Store leftovers covered in freezer.

## Nutrition Facts



## Properties

Glycemic Index:27.76, Glycemic Load:31.25, Inflammation Score:-7, Nutrition Score:9.6965217901313%

## Nutrients (% of daily need)

Calories: 667.22kcal (33.36%), Fat: 47.83g (73.58%), Saturated Fat: 25.34g (158.41%), Carbohydrates: 52.61g (17.54%), Net Carbohydrates: 52.28g (19.01%), Sugar: 41.56g (46.17%), Cholesterol: 112.74mg (37.58%), Sodium: 323.39mg (14.06%), Alcohol: 0.34g (100%), Alcohol %: 0.25% (100%), Protein: 8.76g (17.53%), Vitamin A: 1663.09IU (33.26%), Vitamin B2: 0.47mg (27.45%), Calcium: 213.22mg (21.32%), Phosphorus: 208.55mg (20.86%), Selenium: 13.15µg (18.79%), Vitamin E: 1.7mg (11.34%), Vitamin B1: 0.15mg (10.14%), Potassium: 304.59mg (8.7%), Folate: 30.71µg (7.68%), Vitamin B5: 0.77mg (7.67%), Vitamin D: 1.05µg (7.01%), Vitamin B12: 0.38µg (6.38%), Magnesium: 23.45mg (5.86%), Zinc: 0.88mg (5.83%), Manganese: 0.12mg (5.81%), Vitamin K: 5.55µg (5.28%), Iron: 0.93mg (5.19%), Vitamin B3: 0.99mg (4.97%), Vitamin B6: 0.08mg (4.03%), Copper: 0.04mg (2.14%), Vitamin C: 1.66mg (2.01%), Fiber: 0.32g (1.3%)