

Ginger Cheesecake Dessert







DESSERT

Ingredients

0.5 cup butter softened
1 pouch basic cookie mix
8 oz cream cheese softened
1 eggs
0.3 cup juice of lemon fresh
14 oz condensed milk sweetened canned (not evaporated)
1 tablespoon water
2 cups non-dairy whipped topping frozen thawed

Εq	puipment pui	
	bowl	
	frying pan	
	baking sheet	
	oven	
	wire rack	
	hand mixer	
Di	rections	
	Heat oven to 375F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl stir cookie mix, butter, water and egg until soft dough forms.	
	Make 5 cookies by shaping dough into 5 (1-inch) balls.	
	Place balls 2 inches apart on ungreased cookie sheet. Flatten slightly with bottom of glass dipped in sugar.	
	Bake 8 to 10 minutes or until edges are set. Cool 1 minute; remove from cookie sheet to cooling rack.	
	Meanwhile, press remaining dough in pan.	
	Bake 8 to 10 minutes or until set. Cool completely, about 30 minutes.	
	In large bowl, beat milk, cream cheese and lemon juice with electric mixer on medium speed until smooth. Fold in whipped topping.	
	Spread over cooled cookie base.	
	Crumble 5 baked cookies; sprinkle over cream cheese mixture. Cover; refrigerate about 1 hour or until chilled. Store covered in refrigerator.	
Nutrition Facts		
	PROTEIN 5.5% FAT 46.73% CARBS 47.77%	

Properties

Flavonoids

Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg Hesperetin: 0.78mg, Hesperetin: 0.78mg, Hesperetin: 0.78mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 363.89kcal (18.19%), Fat: 18.79g (28.91%), Saturated Fat: 7.49g (46.79%), Carbohydrates: 43.21g (14.4%), Net Carbohydrates: 42.36g (15.4%), Sugar: 33.04g (36.72%), Cholesterol: 35.38mg (11.79%), Sodium: 198.62mg (8.64%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 4.98g (9.95%), Vitamin A: 567.93IU (11.36%), Vitamin B2: 0.18mg (10.6%), Calcium: 101.18mg (10.12%), Phosphorus: 98.5mg (9.85%), Selenium: 6.36µg (9.09%), Potassium: 155.91mg (4.45%), Vitamin B5: 0.34mg (3.43%), Fiber: 0.86g (3.42%), Vitamin C: 2.8mg (3.4%), Vitamin B12: 0.2µg (3.39%), Vitamin E: 0.5mg (3.31%), Vitamin B1: 0.04mg (2.79%), Zinc: 0.38mg (2.5%), Magnesium: 9.85mg (2.46%), Folate: 7.11µg (1.78%), Vitamin B6: 0.03mg (1.61%), Iron: 0.25mg (1.4%), Vitamin B3: 0.22mg (1.08%)