



Ginger-Lime Torte

READY IN



305 min.

SERVINGS



5

CALORIES



712 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 25 gingersnaps crushed finely
- 3 oz jell-o lime flavor gelatin
- 1 Tbsp lime zest
- 2 Tbsp sugar
- 0.5 cup water boiling
- 1 cup water cold
- 2.5 cups cool whip lite whipped topping divided thawed
- 16 oz philadelphia

Equipment

- bowl
- whisk
- blender
- springform pan

Directions

- Add boiling water to gelatin mix in small bowl; stir 2 min. until completely dissolved. Stir in cold water. Cool completely. Meanwhile, mix cookie crumbs, butter and sugar; press onto bottom of 9-inch springform pan.
- Beat reduced-fat cream cheese in large bowl with mixer until creamy. Gradually beat in gelatin until blended. Refrigerate 15 to 20 min. or until slightly thickened.
- Whisk in 2 cups COOL WHIP and zest.
- Pour over crust.
- Refrigerate 4 hours or until firm. Top with remaining COOL WHIP just before serving.

Nutrition Facts

PROTEIN 5.59% **FAT 60.59%** **CARBS 33.82%**

Properties

Glycemic Index:25.82, Glycemic Load:4.73, Inflammation Score:-8, Nutrition Score:10.031739107941%

Flavonoids

Hesperetin: 0.52mg, Hesperetin: 0.52mg, Hesperetin: 0.52mg, Hesperetin: 0.52mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg

Nutrients (% of daily need)

Calories: 712.37kcal (35.62%), Fat: 48.7g (74.93%), Saturated Fat: 25.32g (158.22%), Carbohydrates: 61.18g (20.39%), Net Carbohydrates: 60.37g (21.95%), Sugar: 38.67g (42.97%), Cholesterol: 92.38mg (30.79%), Sodium: 696.02mg (30.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.1g (20.2%), Vitamin A: 1653.39IU (33.07%), Manganese: 0.56mg (27.82%), Vitamin B2: 0.36mg (21.02%), Phosphorus: 180.68mg (18.07%), Selenium: 11.66µg (16.66%), Calcium: 148.06mg (14.81%), Iron: 2.41mg (13.38%), Vitamin E: 1.66mg (11.08%), Folate: 40.46µg (10.11%), Potassium: 286mg (8.17%), Copper: 0.16mg (7.97%), Magnesium: 29.4mg (7.35%), Vitamin B1: 0.1mg

(6.69%), Vitamin B5: 0.66mg (6.65%), Vitamin B3: 1.26mg (6.3%), Vitamin B12: 0.29µg (4.77%), Vitamin B6: 0.09mg (4.72%), Zinc: 0.69mg (4.63%), Vitamin K: 3.99µg (3.8%), Fiber: 0.8g (3.21%)