



Holiday Cheesecake Presents

 Vegetarian

READY IN



250 min.

SERVINGS



32

CALORIES



137 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 24 oz philadelphia cream cheese softened
- 3 eggs
- 1.5 cups graham cracker crumbs
- 0.8 cup sugar
- 3 Tbsp sugar
- 1 tsp vanilla
- 32 servings suggested decorations: decorating gels

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Equipment

frying pan

oven

blender

Directions

Heat oven to 350F.

Mix graham crumbs, butter and 3 Tbsp. sugar; press onto bottom of 13x9-inch pan.

Beat cream cheese, 3/4 cup sugar and vanilla with mixer until blended.

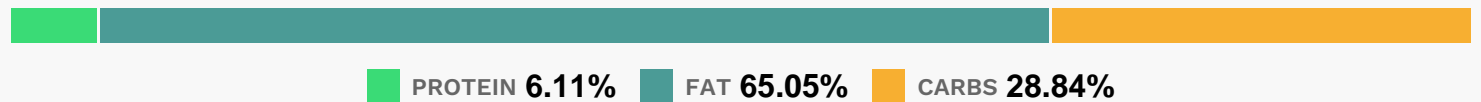
Add eggs; mix just until blended.

Pour over crust.

Bake 30 min. or until center is almost set. Cool. Refrigerate 3 hours.

Cut into bars. Decorate with gels and sprinkles to resemble presents.

Nutrition Facts



Properties

Glycemic Index:9.1, Glycemic Load:6.5, Inflammation Score:-2, Nutrition Score:1.7617391419152%

Nutrients (% of daily need)

Calories: 136.72kcal (6.84%), Fat: 10.04g (15.44%), Saturated Fat: 5.7g (35.63%), Carbohydrates: 10.01g (3.34%), Net Carbohydrates: 9.88g (3.59%), Sugar: 7.54g (8.38%), Cholesterol: 41.9mg (13.97%), Sodium: 113.84mg (4.95%), Alcohol: 0.05g (100%), Alcohol %: 0.15% (100%), Protein: 2.12g (4.25%), Vitamin A: 366.92IU (7.34%), Vitamin B2: 0.08mg (4.66%), Selenium: 3.15µg (4.5%), Phosphorus: 39.45mg (3.94%), Calcium: 26.68mg (2.67%), Vitamin E: 0.28mg (1.87%), Vitamin B5: 0.19mg (1.87%), Zinc: 0.24mg (1.59%), Vitamin B12: 0.09µg (1.46%), Iron: 0.26mg (1.45%), Folate: 5.73µg (1.43%), Magnesium: 4.79mg (1.2%), Potassium: 41.61mg (1.19%), Vitamin B6: 0.02mg (1.15%), Vitamin B1: 0.02mg (1.04%)