



It's-a-Snap Gelatin Cheesecake

READY IN



245 min.

SERVINGS



8

CALORIES



355 kcal

DESSERT

Ingredients

- 16 oz philadelphia cream cheese softened
- 1 env. knox gelatine unflavored
- 6 oz ready-to-use graham cracker crumb crust
- 0.5 cup sugar
- 1 tsp vanilla
- 1 cup water boiling

Equipment

- bowl

hand mixer

Directions

Mix gelatine and sugar in small bowl.

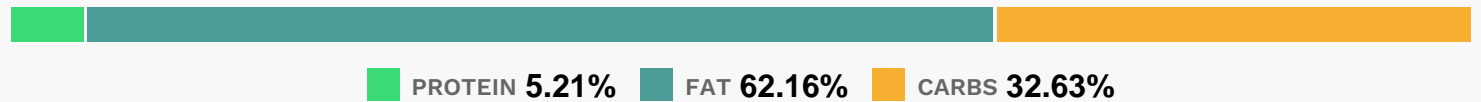
Add boiling water; stir 5 minutes or until gelatine is completely dissolved.

Beat cream cheese and vanilla in large bowl with electric mixer on medium speed until creamy. Gradually add gelatine mixture, beating until well blended after each addition. Refrigerate 45 minutes or until thickened, stirring every 15 minutes.

Pour into pie crust.

Refrigerate 3 hours or until firm.

Nutrition Facts



Properties

Glycemic Index:12.14, Glycemic Load:9.57, Inflammation Score:-5, Nutrition Score:4.8482608743336%

Nutrients (% of daily need)

Calories: 355.03kcal (17.75%), Fat: 24.82g (38.18%), Saturated Fat: 12.52g (78.23%), Carbohydrates: 29.32g (9.77%), Net Carbohydrates: 28.91g (10.51%), Sugar: 18.52g (20.58%), Cholesterol: 57.27mg (19.09%), Sodium: 280.08mg (12.18%), Alcohol: 0.18g (100%), Alcohol %: 0.19% (100%), Protein: 4.68g (9.36%), Vitamin A: 761.68IU (15.23%), Manganese: 0.28mg (14.09%), Vitamin B2: 0.18mg (10.52%), Phosphorus: 85.62mg (8.56%), Selenium: 5.55µg (7.93%), Calcium: 62.3mg (6.23%), Vitamin E: 0.88mg (5.87%), Vitamin K: 5.83µg (5.55%), Folate: 18.96µg (4.74%), Zinc: 0.55mg (3.69%), Vitamin B3: 0.74mg (3.69%), Vitamin B5: 0.36mg (3.61%), Vitamin B1: 0.05mg (3.48%), Iron: 0.62mg (3.46%), Copper: 0.07mg (3.32%), Potassium: 99.92mg (2.85%), Magnesium: 10.38mg (2.59%), Vitamin B6: 0.05mg (2.4%), Vitamin B12: 0.12µg (2.08%), Fiber: 0.4g (1.62%)