

## Lemon Cheesecake

READY IN



410 min.

SERVINGS



16

CALORIES



391 kcal

DESSERT

### Ingredients

- 1 box cake mix yellow
- 0.3 cup vegetable oil
- 1 eggs
- 1 teaspoon lemon zest grated
- 16 oz cream cheese softened
- 0.8 cup sugar
- 9.8 oz reg. size containers lemon pudding (from 4-pack container)
- 0.5 cup cream sour
- 3 eggs

- 2 cups cool whip frozen thawed

## Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- hand mixer
- aluminum foil
- springform pan

## Directions

- Heat oven to 300°F. Wrap outside bottom and side of 10-inch springform pan with 2 layers of heavy duty foil to prevent leaking. Spray inside of pan with cooking spray. Reserve 1/4 cup of the cake mix; set aside. In large bowl, beat remaining cake mix, oil, 1 egg and lemon peel with electric mixer on low speed until crumbly. Press firmly in bottom and 1 inch up side of pan.
- In same large bowl, beat reserved 1/4 cup cake mix, the cream cheese, sugar, pudding and sour cream on medium speed until smooth and creamy. Beat in 3 eggs, one at a time, just until blended.
- Pour into crust.
- Bake 1 hour 20 minutes to 1 hour 35 minutes or until edges are set but center of cheesecake jiggles slightly when moved. Turn oven off; open oven door at least 4 inches. Leave cheesecake in oven 30 minutes longer.
- Remove cheesecake from oven; place on cooling rack. Without releasing side of pan, run knife around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes. Refrigerate uncovered at least 4 hours or overnight before serving.
- When ready to serve, discard foil and remove side of pan. Pipe or spoon whipped topping around outside edge of cheesecake. Store covered in refrigerator.

## Nutrition Facts



■ PROTEIN 4.83% ■ FAT 38.67% ■ CARBS 56.5%

## Properties

Glycemic Index:6.07, Glycemic Load:6.97, Inflammation Score:-3, Nutrition Score:5.8521738531797%

## Nutrients (% of daily need)

Calories: 391.04kcal (19.55%), Fat: 17.08g (26.28%), Saturated Fat: 8.11g (50.68%), Carbohydrates: 56.17g (18.72%), Net Carbohydrates: 55.71g (20.26%), Sugar: 26.2g (29.11%), Cholesterol: 75.29mg (25.1%), Sodium: 436.37mg (18.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.8g (9.6%), Phosphorus: 164.65mg (16.47%), Vitamin B2: 0.27mg (15.66%), Calcium: 120.35mg (12.03%), Selenium: 7.58µg (10.83%), Vitamin A: 501.38IU (10.03%), Folate: 31.74µg (7.93%), Vitamin K: 7.97µg (7.59%), Vitamin B1: 0.1mg (6.79%), Vitamin E: 0.97mg (6.48%), Vitamin B12: 0.35µg (5.77%), Iron: 0.94mg (5.22%), Vitamin B5: 0.48mg (4.78%), Vitamin B3: 0.83mg (4.13%), Vitamin B6: 0.08mg (3.75%), Manganese: 0.07mg (3.67%), Zinc: 0.43mg (2.86%), Potassium: 88.15mg (2.52%), Magnesium: 9.28mg (2.32%), Copper: 0.04mg (2.21%), Fiber: 0.46g (1.82%), Vitamin D: 0.22µg (1.47%)