



Lemon Cheesecake

READY IN



410 min.

SERVINGS



16

CALORIES



403 kcal

DESSERT

Ingredients

- 16 oz cream cheese softened
- 1 eggs
- 3 eggs
- 1 teaspoon lemon zest grated
- 10.5 oz reg. size containers lemon pudding (from 4-pack container)
- 0.5 cup cream sour
- 0.8 cup sugar
- 0.3 cup vegetable oil
- 2 cups non-dairy whipped topping frozen thawed

- 1 box cake mix yellow

Equipment

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

Directions

- Heat oven to 300F. Spray bottom and side of 10-inch springform pan with baking spray with flour. Wrap foil around outside of pan to catch drips. 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 in bottom and 1 inch up side of pan.
- In same large bowl, beat reserved 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, until mixed.
- Pour over 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. Cover loosely; refrigerate 4 hours or overnight.
- Remove side of pan before serving. Pipe or spoon whipped topping around outside edge of cheesecake. Store covered in refrigerator.

Nutrition Facts



■ PROTEIN 4.7% ■ FAT 39.29% ■ CARBS 56.01%

Properties

Glycemic Index:6.07, Glycemic Load:6.97, Inflammation Score:-3, Nutrition Score:5.5526087556196%

Nutrients (% of daily need)

Calories: 402.89kcal (20.14%), Fat: 17.85g (27.46%), Saturated Fat: 8.9g (55.62%), Carbohydrates: 57.25g (19.08%), Net Carbohydrates: 56.83g (20.67%), Sugar: 26.91g (29.9%), Cholesterol: 73.98mg (24.66%), Sodium: 443.09mg (19.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.8g (9.6%), Phosphorus: 165.26mg (16.53%), Vitamin B2: 0.22mg (12.76%), Calcium: 116.95mg (11.69%), Selenium: 7.54µg (10.77%), Vitamin A: 491.91IU (9.84%), Vitamin K: 8.24µg (7.85%), Folate: 30.42µg (7.61%), Vitamin E: 1.01mg (6.73%), Vitamin B1: 0.09mg (5.99%), Iron: 0.95mg (5.27%), Vitamin B5: 0.48mg (4.78%), Vitamin B3: 0.8mg (4.01%), Vitamin B12: 0.23µg (3.77%), Manganese: 0.07mg (3.69%), Vitamin B6: 0.07mg (3.27%), Zinc: 0.41mg (2.73%), Potassium: 87.56mg (2.5%), Magnesium: 9.24mg (2.31%), Copper: 0.04mg (2.19%), Fiber: 0.42g (1.68%), Vitamin D: 0.22µg (1.47%)