



## Lemon Pudding Cheesecake

READY IN



390 min.

SERVINGS



30

CALORIES



224 kcal

DESSERT

### Ingredients

- 2 oz baker's chocolate white
- 3 Tbsp butter melted
- 1 cup knudsen cream sour
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 2 Tbsp flour
- 6.8 oz jell-o lemon flavor pudding instant
- 2 Tbsp milk
- 0.8 cup sugar divided

- 1.3 cups vanilla wafers crushed
- 1 cup cool whip whipped topping thawed

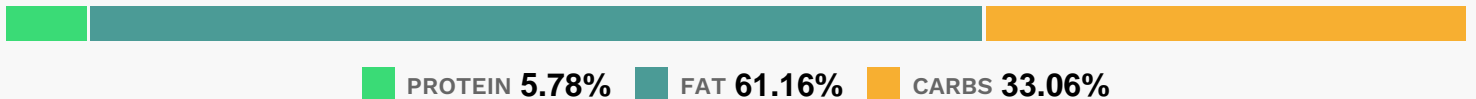
## Equipment

- frying pan
- oven
- knife
- blender
- springform pan

## Directions

- Heat oven to 325F.
- Mix wafer crumbs, 1 Tbsp. sugar and butter; press onto bottom of 9-inch springform pan.
- Bake 10 min.
- Beat cream cheese, remaining sugar, flour and milk with mixer until blended.
- Add sour cream; mix well. Blend in dry pudding mixes.
- Add eggs, 1 at a time, mixing on low speed after each just until blended; pour over crust.
- Bake 1 hour 5 min. to 1 hour 15 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours. Meanwhile, prepare chocolate curls from white chocolate. (See tip.)
- Top cheesecake with COOL WHIP and chocolate curls just before serving.

## Nutrition Facts



## Properties

Glycemic Index:11.9, Glycemic Load:7.71, Inflammation Score:-3, Nutrition Score:2.7447826178825%

## Nutrients (% of daily need)

Calories: 223.87kcal (11.19%), Fat: 15.44g (23.75%), Saturated Fat: 8.25g (51.58%), Carbohydrates: 18.78g (6.26%), Net Carbohydrates: 18.65g (6.78%), Sugar: 14.81g (16.45%), Cholesterol: 57.51mg (19.17%), Sodium: 183.26mg

(7.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.28g (6.57%), Vitamin A: 539.67IU (10.79%), Vitamin B2: 0.13mg (7.9%), Selenium: 5.11µg (7.3%), Phosphorus: 59.03mg (5.9%), Calcium: 47.99mg (4.8%), Vitamin B5: 0.31mg (3.07%), Vitamin E: 0.43mg (2.84%), Folate: 11.38µg (2.84%), Vitamin B12: 0.16µg (2.62%), Vitamin B1: 0.04mg (2.51%), Potassium: 73.64mg (2.1%), Zinc: 0.28mg (1.85%), Vitamin B6: 0.03mg (1.63%), Magnesium: 4.87mg (1.22%), Vitamin B3: 0.21mg (1.07%)