



Limoncello No-Bake Cheesecake

READY IN



70 min.

SERVINGS



8

CALORIES



375 kcal

Ingredients

- ☐ 2 cups graham cracker crumbs
- ☐ 0.3 cup butter melted
- ☐ 8 oz cream cheese softened
- ☐ 8 oz non-dairy whipped topping frozen thawed ()
- ☐ 0.5 cup cream sour
- ☐ 0.3 teaspoon vanilla
- ☐ 0.3 cup limoncello

Equipment

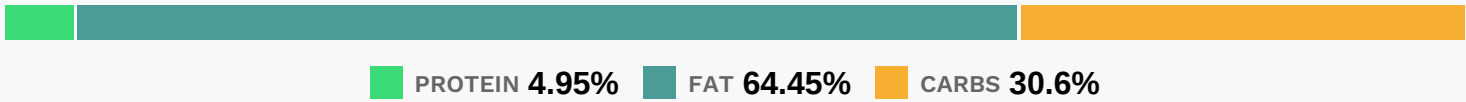
- ☐ bowl

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. Spray 9–inch glass pie plate with cooking spray. Stir together crust ingredients. Press firmly and evenly in bottom of pie plate.
- ☐ Bake 9 minutes. Cool 20 minutes.
- ☐ In medium bowl, beat cheesecake ingredients with electric mixer on medium speed until smooth; spoon over crust. Refrigerate at least 30 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:18.88, Glycemic Load:11.74, Inflammation Score:-5, Nutrition Score:4.1965217188649%

Nutrients (% of daily need)

Calories: 375.2kcal (18.76%), Fat: 26.03g (40.04%), Saturated Fat: 15.57g (97.32%), Carbohydrates: 27.81g (9.27%), Net Carbohydrates: 27.09g (9.85%), Sugar: 15.93g (17.7%), Cholesterol: 58.02mg (19.34%), Sodium: 313.1mg (13.61%), Alcohol: 2.41g (100%), Alcohol %: 2.8% (100%), Protein: 4.49g (8.99%), Vitamin A: 727.63IU (14.55%), Phosphorus: 106.94mg (10.69%), Vitamin B2: 0.17mg (9.92%), Calcium: 81.02mg (8.1%), Selenium: 3.74µg (5.35%), Iron: 0.94mg (5.22%), Magnesium: 18.57mg (4.64%), Vitamin E: 0.66mg (4.4%), Vitamin B3: 0.87mg (4.33%), Vitamin B1: 0.06mg (4.23%), Zinc: 0.63mg (4.22%), Folate: 14.21µg (3.55%), Potassium: 123.65mg (3.53%), Fiber: 0.71g (2.86%), Vitamin B12: 0.17µg (2.76%), Vitamin B6: 0.05mg (2.44%), Vitamin K: 2.38µg (2.27%), Vitamin B5: 0.22mg (2.2%)