



Maille® Mini Cheesecakes

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



396 kcal

DESSERT

Ingredients

- 1 stick butter melted
- 2 cups cream cheese
- 1 cup crème fraîche
- 3 eggs
- 2 tablespoons flour
- 2 tablespoons honey dijon mustard maille®
- 1 pinch orange zest
- 0.8 cup sugar

2 cups vanilla cookies crushed

Equipment

oven

whisk

Directions

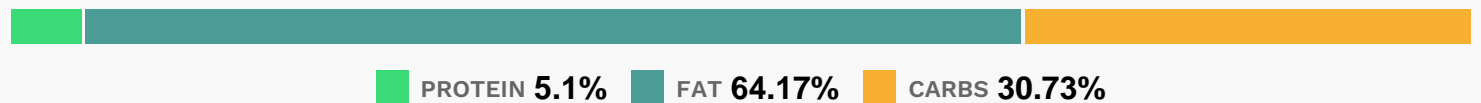
Mix cookies, orange zest and melted butter. Cover the bottom of cupcake molds with cookie mixture, packing down with back of a spoon. Refrigerate.

Whisk eggs, sugar and Maille Honey Dijon mustard.

Add flour, cream cheese, creme fraiche and orange zest.

Mix well. Fill cupcake molds with mixture, bake at 350 degrees 35 minutes until firm. Chill 2 hours, garnish with fresh berries and serve.

Nutrition Facts



Properties

Glycemic Index:24.92, Glycemic Load:20.1, Inflammation Score:-5, Nutrition Score:4.6686956377133%

Nutrients (% of daily need)

Calories: 396.07kcal (19.8%), Fat: 28.66g (44.09%), Saturated Fat: 15.81g (98.81%), Carbohydrates: 30.89g (10.3%), Net Carbohydrates: 30.59g (11.12%), Sugar: 20.89g (23.22%), Cholesterol: 110.87mg (36.96%), Sodium: 287.26mg (12.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.12g (10.25%), Vitamin A: 922.58IU (18.45%), Vitamin B2: 0.22mg (13.15%), Selenium: 7.93µg (11.33%), Phosphorus: 88.16mg (8.82%), Folate: 28.45µg (7.11%), Vitamin B1: 0.1mg (6.95%), Calcium: 64.92mg (6.49%), Vitamin E: 0.73mg (4.89%), Vitamin B5: 0.46mg (4.65%), Vitamin B12: 0.24µg (3.96%), Potassium: 108.5mg (3.1%), Vitamin B3: 0.62mg (3.08%), Zinc: 0.41mg (2.75%), Vitamin B6: 0.05mg (2.44%), Magnesium: 7.12mg (1.78%), Iron: 0.31mg (1.75%), Vitamin K: 1.78µg (1.69%), Vitamin D: 0.22µg (1.47%), Fiber: 0.3g (1.2%), Copper: 0.02mg (1.05%)