



## Mandarin Orange Cheesecake

READY IN



25 min.

SERVINGS



4

CALORIES



379 kcal

DESSERT

### Ingredients

- 2 tablespoons butter melted
- 11 ounces mandarin oranges drained canned
- 0.5 cup chocolate wafers such as nabisco famous crushed ( 8 wafers)
- 4 ounces cream cheese softened
- 1 tablespoon orange marmalade
- 4.5 teaspoons sugar
- 1 cup non-dairy whipped topping

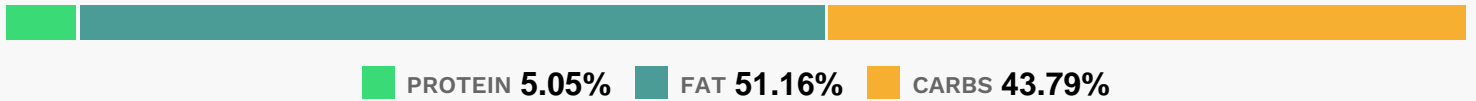
### Equipment

- bowl
- baking sheet
- oven
- wire rack
- springform pan

## Directions

- In a small bowl, combine the wafer crumbs, butter and sugar. Press onto the bottom and 1/2 in. up the sides of an ungreased 6-in. springform pan.
- Place on a baking sheet.
- Bake at 375° for 5 minutes. Cool on a wire rack.
- In a small bowl, beat cream cheese and marmalade until blended. Fold in whipped topping. Arrange two-thirds of the oranges over the crust.
- Spread with cream cheese mixture. Decorate with remaining oranges. Cover and refrigerate for 2 hours before serving.

## Nutrition Facts



## Properties

Glycemic Index:49.15, Glycemic Load:13.71, Inflammation Score:-8, Nutrition Score:8.2956522858661%

## Nutrients (% of daily need)

Calories: 378.72kcal (18.94%), Fat: 22.13g (34.05%), Saturated Fat: 12.7g (79.38%), Carbohydrates: 42.63g (14.21%), Net Carbohydrates: 40.65g (14.78%), Sugar: 30.48g (33.86%), Cholesterol: 44.65mg (14.88%), Sodium: 325.8mg (14.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.92g (9.83%), Vitamin C: 26.67mg (32.33%), Vitamin A: 1599.04IU (31.98%), Vitamin B2: 0.19mg (11.14%), Manganese: 0.21mg (10.51%), Phosphorus: 93.7mg (9.37%), Vitamin B1: 0.14mg (9.3%), Copper: 0.18mg (9.03%), Iron: 1.46mg (8.1%), Fiber: 1.98g (7.9%), Selenium: 5.01µg (7.16%), Magnesium: 28.35mg (7.09%), Potassium: 228.11mg (6.52%), Calcium: 62.96mg (6.3%), Vitamin B3: 1.24mg (6.21%), Zinc: 0.9mg (6.03%), Vitamin E: 0.83mg (5.55%), Folate: 21.57µg (5.39%), Vitamin B6: 0.07mg (3.47%), Vitamin B5: 0.28mg (2.83%), Vitamin B12: 0.14µg (2.31%), Vitamin K: 2.4µg (2.28%)