



Margarita Cheesecake Pie

 Popular

READY IN



90 min.

SERVINGS



10

CALORIES



403 kcal

Ingredients

- 6 Tbsp butter melted
- 16 oz philadelphia cream cheese softened
- 0.3 cup juice of lemon fresh
- 2 large limes divided
- 34 ritz crackers crushed
- 14 oz condensed milk sweetened canned

Equipment

- oven
- blender

Directions

- Heat oven to 350F.
- Combine cracker crumbs and butter; press onto bottom and up side of 9-inch pie plate.
- Bake 10 min. or until golden brown.
- Remove from oven; cool 5 min.
- Meanwhile, zest 1 lime; set aside.
- Cut zested lime in half; squeeze juice from lime halves. Beat cream cheese and milk with mixer until blended.
- Add lime juice and lemon juice; mix well.
- Spoon cream cheese mixture into crust; smooth top.
- Cut remaining lime into 4 lengthwise quarters, then cut each quarter crosswise into thin slices. Arrange around edge of pie; sprinkle with zest.
- Refrigerate 1 hour or until firm.

Nutrition Facts

PROTEIN 6.65% **FAT 61.92%** **CARBS 31.43%**

Properties

Glycemic Index:17, Glycemic Load:14.18, Inflammation Score:-6, Nutrition Score:7.2252174304879%

Flavonoids

Eriodictyol: 0.3mg, Eriodictyol: 0.3mg, Eriodictyol: 0.3mg, Eriodictyol: 0.3mg Hesperetin: 6.64mg, Hesperetin: 6.64mg, Hesperetin: 6.64mg, Hesperetin: 6.64mg Naringenin: 0.54mg, Naringenin: 0.54mg, Naringenin: 0.54mg, Naringenin: 0.54mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 402.79kcal (20.14%), Fat: 28.38g (43.65%), Saturated Fat: 16.28g (101.76%), Carbohydrates: 32.41g (10.8%), Net Carbohydrates: 31.78g (11.56%), Sugar: 24.51g (27.24%), Cholesterol: 77.63mg (25.88%), Sodium: 337.91mg (14.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.85g (13.71%), Vitamin A: 935.13IU (18.7%), Phosphorus: 181.74mg (18.17%), Calcium: 179.26mg (17.93%), Vitamin B2: 0.3mg (17.82%), Selenium: 10.39µg (14.84%), Vitamin C: 7.29mg (8.84%), Vitamin E: 1.05mg (6.97%), Potassium: 241.26mg (6.89%), Vitamin K: 6.97µg (6.64%), Vitamin B1: 0.1mg (6.48%), Vitamin B5: 0.64mg (6.4%), Vitamin B12: 0.29µg (4.82%), Folate: 18.34µg (4.58%), Zinc: 0.69mg (4.58%), Magnesium: 17.68mg (4.42%), Iron: 0.67mg (3.71%), Vitamin B3: 0.66mg (3.29%),

Manganese: 0.06mg (3.21%), Vitamin B6: 0.06mg (3.03%), Fiber: 0.63g (2.51%), Copper: 0.04mg (1.82%)