

DESSERT

Mary's Cheesecake

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
120 min	15 min	65 min	8	\$2.21	1,021 kcal



Mary's Cheesecake might be just the dessert you are searching for. One portion of this dish contains around 16g of protein, 78g of fat, and a total of 1021 calories. For \$2.21 per serving, this recipe covers 14% of your daily requirements of vitamins and minerals. This recipe serves 8.

Ingredients

- | | |
|---|--|
| ☐ 32 ounce packages cream cheese, softened | ☐ 7 eggs |
| ☐ 2 tablespoons all-purpose flour | ☐ 2½ cups graham cracker crumbs |
| ☐ 1 pint heavy cream | ☐ 2 teaspoons lemon juice |
| ☐ ½ cup margarine, softened | ☐ 2 teaspoons vanilla extract |
| ☐ 1½ cups white sugar | |

EQUIPMENT Bowl, Oven, Springform pan

Method

- 1 Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix graham cracker crumbs, 1/4 cup sugar and margarine until well blended . Press mixture into a 9 inch springform pan.
- 2 In a large bowl, beat cream cheese with sugar until smooth. In a separate bowl, combine cream, flour, eggs, lemon juice and vanilla. Beat together, and then pour into cream cheese mixture.
- 3 Mix well.
- 4 Pour filling into prepared graham cracker crust.
- 5 Bake in the preheated oven for 65 minutes. Turn off oven, and cool cake in oven for 30 minutes. Prop door open and cool in oven for an additional 30 minutes.
- 6 Remove from oven and cool completely. Refrigerate for as long as possible before serving.

Nutrition per serving

1,021

KCAL

16 g

PROTEIN

78 g

FAT

67 g

CARBS

Saturated Fat

40.5 g · 253% of daily needs

Fibre

1 g · 4% of daily needs

Sugar

49.8 g · 55% of daily needs

Sodium

734 mg · 32% of daily needs

Cholesterol

325 mg · 108% of daily needs

Vitamin C

0.9 mg · 1% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/marys-cheesecake-142787