



Mini Cheesecake Baskets

READY IN



230 min.

SERVINGS



50

CALORIES



69 kcal

DESSERT

Ingredients

- 16 oz philadelphia cream cheese softened
- 2 eggs
- 1.5 cups baker's angel flake coconut green
- 36 small gourmet jelly beans
- 48 inch string licorice red
- 0.5 cup sugar
- 0.5 tsp vanilla
- 12 vanilla wafers

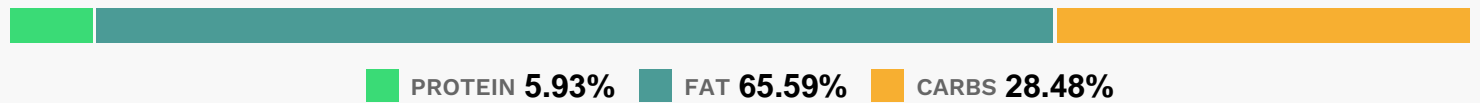
Equipment

- oven
- blender
- muffin liners

Directions

- Heat oven to 350F.
- Place 1 wafer in each of 12 paper-lined muffin cups. Beat cream cheese, sugar and vanilla with mixer until blended.
- Add eggs; beat just until blended. Spoon over wafers.
- Bake 20 min. or until centers are almost set. Cool. Refrigerate 2 hours.
- Top with coconut and jelly beans just before serving. Bend each licorice piece, then insert both ends into cheesecake to resemble the handle of a basket.

Nutrition Facts



Properties

Glycemic Index:4.4, Glycemic Load:2.37, Inflammation Score:-1, Nutrition Score:1.2682608592769%

Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 69.3kcal (3.46%), Fat: 5.2g (7.99%), Saturated Fat: 3.43g (21.44%), Carbohydrates: 5.08g (1.69%), Net Carbohydrates: 4.57g (1.66%), Sugar: 3.63g (4.03%), Cholesterol: 15.72mg (5.24%), Sodium: 38.28mg (1.66%), Alcohol: 0.01g (100%), Alcohol %: 0.09% (100%), Protein: 1.06g (2.11%), Manganese: 0.08mg (3.86%), Vitamin A: 148.16IU (2.96%), Selenium: 1.83µg (2.61%), Vitamin B2: 0.04mg (2.22%), Fiber: 0.5g (2.01%), Phosphorus: 20.01mg (2%), Copper: 0.03mg (1.26%), Vitamin K: 1.25µg (1.19%), Calcium: 11.4mg (1.14%), Vitamin B5: 0.1mg (1.05%)