



Mini Fruit-Topped Cheesecakes

 **Gluten Free**

READY IN



75 min.

SERVINGS



12

CALORIES



261 kcal

DESSERT

Ingredients

- 21.4 oz jell-o no bake cherry cheesecake dessert
- 5 Tbsp butter melted
- 1.5 cups milk cold
- 2 Tbsp sugar

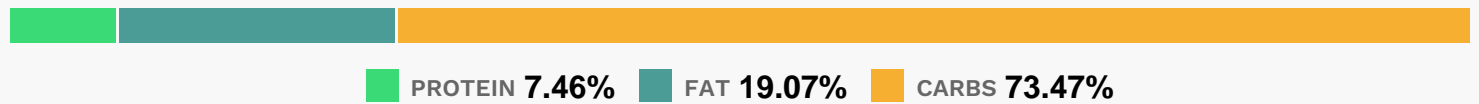
Equipment

- hand mixer
- aluminum foil
- muffin liners

Directions

- Mix Crust
- Mix, sugar and margarine with fork until crumbs are well moistened. Press firmly onto bottoms of 12 paper-lined or foil-lined medium muffin cups.
- Beat milk and Filling
- Mix with electric mixer on low speed until well blended. Beat on medium speed 3 minutes. (Filling will be thick.) Spoon evenly over crusts.
- Refrigerate at least 1 hour or until ready to serve. Spoon fruit topping over cheesecakes just before serving. Store leftover cheesecakes in refrigerator.

Nutrition Facts



Properties

Glycemic Index:9.01, Glycemic Load:1.94, Inflammation Score:-2, Nutrition Score:2.0421738939603%

Nutrients (% of daily need)

Calories: 260.56kcal (13.03%), Fat: 5.68g (8.74%), Saturated Fat: 1.54g (9.63%), Carbohydrates: 49.22g (16.41%), Net Carbohydrates: 49.22g (17.9%), Sugar: 46.96g (52.18%), Cholesterol: 3.66mg (1.22%), Sodium: 302.21mg (13.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5g (9.99%), Phosphorus: 103.43mg (10.34%), Selenium: 3.98µg (5.68%), Vitamin A: 258.07IU (5.16%), Calcium: 40.8mg (4.08%), Vitamin B2: 0.07mg (3.84%), Copper: 0.06mg (3.01%), Vitamin B12: 0.17µg (2.84%), Vitamin D: 0.34µg (2.24%), Potassium: 51.78mg (1.48%), Vitamin E: 0.2mg (1.31%), Vitamin B1: 0.02mg (1.28%), Vitamin B5: 0.13mg (1.26%), Magnesium: 4.85mg (1.21%)