



Mini Nutella Cheesecakes

 Vegetarian

READY IN



205 min.

SERVINGS



24

CALORIES



208 kcal

Ingredients

- 18 graham crackers
- 1 stick butter melted
- 13 oz nutella
- 8 oz cool whip thawed
- 8 oz cream cheese softened

Equipment

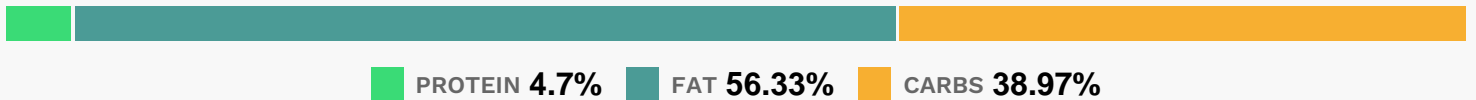
- food processor
- bowl
- oven

- hand mixer
- ice cream scoop
- muffin liners
- muffin tray

Directions

- In advance, thaw your cool whip in the refrigerator.Preheat oven to 350 degrees.
- Place the chocolate graham crackers in a food processor and pulse until they are fine crumbs.
- Add the melted butter to the food processor and pulse again until the butter is combined with the cracker crumbs.Line a small 24-cup muffin tin with cupcake liners.Using a very small ice cream scoop, place a scoop of the buttery crumbs into each cupcake liner.Using the same ice cream scoop, turn it over and press the crackers into the bottom of each liner.
- Bake for 10 minutes.Cool completed before adding filling.
- Add cream cheese and Nutella to a large bowl and mix using a hand mixer.Once the cream cheese and Nutella are completely mixed, fold in the thawed cool whip.Using the small ice cream scoop again, place one scoop of filling on top of each of the baked cracker crusts.Freeze for 3-4 hours.
- Serve right from the freezer.

Nutrition Facts



Properties

Glycemic Index:7.51, Glycemic Load:8.37, Inflammation Score:-2, Nutrition Score:3.5117391304348%

Taste

Sweetness: 100%, Saltiness: 19.35%, Sourness: 18.11%, Bitterness: 7.89%, Savoriness: 1.67%, Fattiness: 91.56%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 208.2kcal (10.41%), Fat: 13.15g (20.23%), Saturated Fat: 9.13g (57.03%), Carbohydrates: 20.47g (6.82%), Net Carbohydrates: 19.25g (7%), Sugar: 12.58g (13.97%), Cholesterol: 21.18mg (7.06%), Sodium: 142.24mg (6.18%), Protein: 2.47g (4.94%), Vitamin B2: 0.13mg (7.83%), Manganese: 0.13mg (6.72%), Vitamin E: 0.96mg (6.4%), Iron:

1.12mg (6.22%), Phosphorus: 62.22mg (6.22%), Vitamin A: 261.57IU (5.23%), Fiber: 1.22g (4.9%), Calcium: 45.38mg (4.54%), Magnesium: 17.72mg (4.43%), Copper: 0.08mg (3.93%), Vitamin B1: 0.05mg (3.56%), Vitamin B12: 0.21µg (3.5%), Potassium: 104.89mg (3%), Zinc: 0.45mg (2.98%), Vitamin B3: 0.51mg (2.54%), Selenium: 1.7µg (2.42%), Folate: 9.58µg (2.39%), Vitamin B6: 0.04mg (2.01%), Vitamin B5: 0.11mg (1.14%)