



## No-Bake Eggnog Cheesecake

 **Gluten Free**  **Dairy Free**  **Low Fod Map**

READY IN



75 min.

SERVINGS



15

CALORIES



142 kcal

DESSERT

### Ingredients

- 1.5 cups eggnog cold
- 11.1 oz jell-o no bake real cheesecake dessert
- 5 Tbsp butter melted
- 2 Tbsp sugar

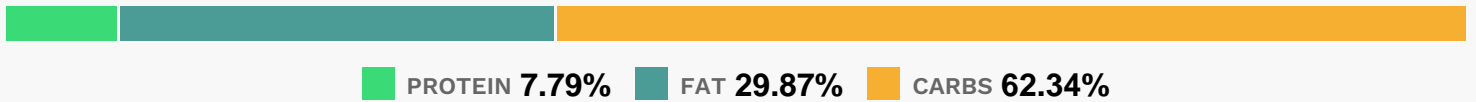
### Equipment

- hand mixer
- measuring cup

## Directions

- Mix Crust
- Mix, sugar and margarine with fork in 9-inch pie plate until well blended. Press firmly onto side of pie plate first, using fingers or large spoon to shape the edge. Press remaining crumb mixture firmly onto bottom using the bottom of a dry measuring cup.
- Beat egnog and Filling
- Mix with electric mixer on low speed until blended. Beat on medium speed 3 minutes. (Filling will be thick.) Spoon into crust.
- Refrigerate at least 1 hour. Store leftover cheesecake in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:8.34, Glycemic Load:2.24, Inflammation Score:-1, Nutrition Score:1.5178260774068%

## Nutrients (% of daily need)

Calories: 141.99kcal (7.1%), Fat: 4.83g (7.42%), Saturated Fat: 1.44g (8.98%), Carbohydrates: 22.67g (7.56%), Net Carbohydrates: 22.67g (8.24%), Sugar: 21.69g (24.1%), Cholesterol: 14.99mg (5%), Sodium: 155.5mg (6.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.83g (5.67%), Phosphorus: 58.34mg (5.83%), Vitamin A: 219.25IU (4.39%), Selenium: 2.48µg (3.55%), Calcium: 35.07mg (3.51%), Vitamin B2: 0.06mg (3.46%), Vitamin D: 0.3µg (2.03%), Vitamin B12: 0.12µg (1.98%), Copper: 0.03mg (1.41%), Magnesium: 5.39mg (1.35%), Vitamin E: 0.2mg (1.32%), Potassium: 45.37mg (1.3%), Vitamin B5: 0.11mg (1.13%)