



No Bake Lemon Cheesecake

READY IN



200 min.

SERVINGS



15

CALORIES



267 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 1 tablespoon confectioners' sugar
- 8 ounce cream cheese softened
- 5 ounce evaporated milk canned
- 3 cups graham cracker crumbs
- 3 ounce jell-o® mix lemon flavored
- 1 teaspoon vanilla extract
- 1 cup water boiling
- 1 cup sugar white

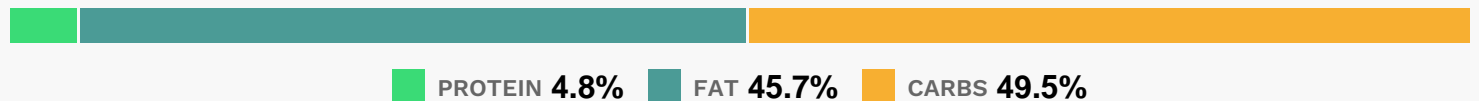
Equipment

- bowl
- oven
- springform pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, butter and confectioners' sugar.
- Mix well and press into the bottom of a 10 inch springform pan.
- Bake in preheated oven for 10 minutes.
- Remove from oven and allow to cool. Turn off oven.
- Dissolve lemon gelatin in boiling water.
- Let cool until thick, but not set. In a large bowl, beat cream cheese, white sugar and vanilla until smooth. Set aside.
- In a separate bowl, whip evaporated milk until thick and stiff peaks form.
- Pour in lemon gelatin and keep mixing until well blended. Fold in cream cheese mixture.
- Pour filling into crust. Chill in refrigerator for at least 3 hours before serving.

Nutrition Facts



Properties

Glycemic Index:14.74, Glycemic Load:18.59, Inflammation Score:-3, Nutrition Score:2.7982608486453%

Nutrients (% of daily need)

Calories: 266.94kcal (13.35%), Fat: 13.77g (21.19%), Saturated Fat: 7.64g (47.75%), Carbohydrates: 33.57g (11.19%), Net Carbohydrates: 33g (12%), Sugar: 24.13g (26.81%), Cholesterol: 34.28mg (11.43%), Sodium: 244.24mg (10.62%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Protein: 3.25g (6.51%), Vitamin A: 414.73IU (8.29%), Phosphorus: 79.12mg (7.91%), Vitamin B2: 0.11mg (6.63%), Calcium: 55.23mg (5.52%), Iron: 0.74mg (4.14%), Magnesium: 14mg (3.5%), Vitamin B3: 0.67mg (3.36%), Zinc: 0.48mg (3.23%), Vitamin B1: 0.05mg (3.12%), Selenium: 2.06µg (2.94%), Folate: 10.24µg (2.56%), Potassium: 81.21mg (2.32%), Fiber: 0.57g (2.28%), Vitamin E: 0.32mg (2.14%), Vitamin B5:

0.16mg (1.56%), Vitamin B6: 0.03mg (1.52%), Vitamin B12: 0.06µg (1.02%)