



PHILADELPHIA 3-STEP Chocolate Chip Cookie Dough Cheesecake

READY IN



230 min.

SERVINGS



50

CALORIES



77 kcal

DESSERT

Ingredients

- 0.8 cup chocolate chip cookie dough refrigerated divided prepared
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 6 oz ready-to-use graham cracker crumb crust
- 0.5 cup sugar
- 0.5 tsp vanilla

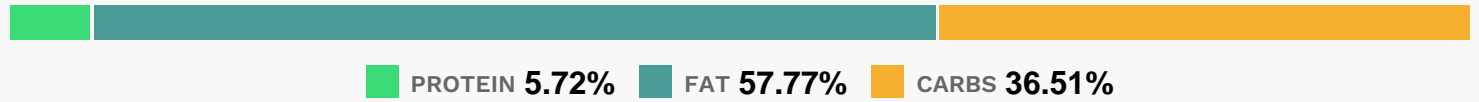
Equipment

- bowl
- oven
- hand mixer

Directions

- Preheat oven to 350F. Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended.
- Add eggs; mix just until blended.
- Remove 1/2 cup of the dough; drop by teaspoonfuls into batter. Stir gently until well blended.
- Pour into crust. Top with level teaspoonfuls of the remaining 1/4 cup cookie dough.
- Bake 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Store leftover cheesecake in refrigerator.

Nutrition Facts



Properties

Glycemic Index:2.92, Glycemic Load:2.65, Inflammation Score:-1, Nutrition Score:1.0843478201524%

Nutrients (% of daily need)

Calories: 76.98kcal (3.85%), Fat: 4.99g (7.68%), Saturated Fat: 2.4g (14.99%), Carbohydrates: 7.1g (2.37%), Net Carbohydrates: 6.94g (2.52%), Sugar: 4.11g (4.57%), Cholesterol: 15.99mg (5.33%), Sodium: 59.77mg (2.6%), Alcohol: 0.01g (100%), Alcohol %: 0.09% (100%), Protein: 1.11g (2.23%), Vitamin A: 131.37IU (2.63%), Vitamin B2: 0.04mg (2.53%), Manganese: 0.05mg (2.27%), Selenium: 1.42µg (2.03%), Phosphorus: 18.91mg (1.89%), Folate: 6.23µg (1.56%), Vitamin B1: 0.02mg (1.38%), Calcium: 10.8mg (1.08%), Vitamin E: 0.16mg (1.06%)