



## PHILADELPHIA 3-STEP Creme De Menthe Cheesecake

READY IN



290 min.

SERVINGS



8

CALORIES



381 kcal

DESSERT

### Ingredients

- 16 oz philadelphia cream cheese softened
- 4 tsp crème de cassis liqueur green
- 2 eggs
- 0.5 cup granulated sugar
- 6 oz oreo pie crust
- 2 tsp colored sugar green
- 0.5 tsp vanilla

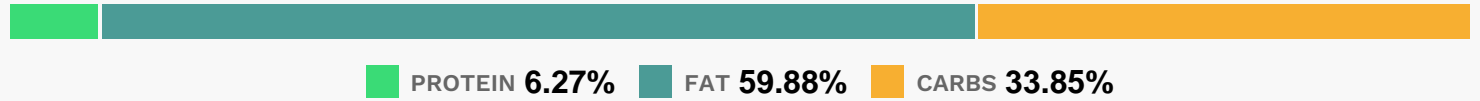
## Equipment

- bowl
- oven
- blender

## Directions

- Heat oven to 350F.
- Beat cream cheese, granulated sugar and vanilla in medium bowl with mixer until blended.
- Add creme de menthe; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour into crust.
- Bake 40 min. or until center is almost set. Cool. Refrigerate 3 hours.
- Sprinkle with decorating crystals just before serving.

## Nutrition Facts



## Properties

Glycemic Index:20.9, Glycemic Load:10.3, Inflammation Score:-5, Nutrition Score:4.7217391340629%

## Nutrients (% of daily need)

Calories: 380.56kcal (19.03%), Fat: 25.29g (38.91%), Saturated Fat: 12.86g (80.38%), Carbohydrates: 32.17g (10.72%), Net Carbohydrates: 31.79g (11.56%), Sugar: 22.87g (25.41%), Cholesterol: 98.19mg (32.73%), Sodium: 301.74mg (13.12%), Alcohol: 0.84g (100%), Alcohol %: 1.01% (100%), Protein: 5.96g (11.92%), Vitamin A: 820.87IU (16.42%), Vitamin B2: 0.22mg (13.23%), Selenium: 8.34µg (11.92%), Phosphorus: 111.81mg (11.18%), Folate: 25.16µg (6.29%), Calcium: 61.32mg (6.13%), Vitamin B1: 0.08mg (5.28%), Vitamin B5: 0.49mg (4.92%), Iron: 0.88mg (4.91%), Vitamin E: 0.6mg (4.02%), Vitamin B12: 0.22µg (3.71%), Potassium: 116.83mg (3.34%), Magnesium: 12.62mg (3.16%), Vitamin B3: 0.58mg (2.91%), Zinc: 0.43mg (2.85%), Vitamin B6: 0.05mg (2.53%), Fiber: 0.38g (1.53%), Vitamin D: 0.22µg (1.47%), Vitamin K: 1.22µg (1.17%), Copper: 0.02mg (1.06%)