



PHILADELPHIA 3-STEP Mini Cheesecake Jack-o'-Lanterns

READY IN



150 min.

SERVINGS



30

CALORIES



235 kcal

DESSERT

Ingredients

- 30 servings candy corn
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 12 oreo cookies
- 10 drops food coloring red
- 0.5 cup sugar
- 0.5 tsp vanilla
- 10 drops food coloring yellow

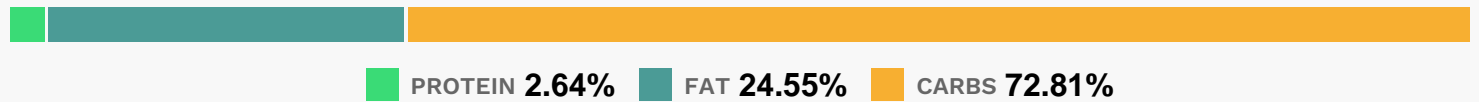
Equipment

- bowl
- oven
- blender
- muffin liners

Directions

- Heat oven to 350F.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.
- Add eggs and food colorings; beat until blended.
- Place 1 cookie in each of 12 paper-lined muffin cups; cover with cream cheese mixture.
- Bake 20 min. or until centers are almost set. Cool completely. Refrigerate 2 hours. Decorate with candy corn to resemble jack-o'-lanterns just before serving.

Nutrition Facts



Properties

Glycemic Index:3.24, Glycemic Load:2.55, Inflammation Score:-1, Nutrition Score:1.5613043437833%

Nutrients (% of daily need)

Calories: 235.16kcal (11.76%), Fat: 6.41g (9.86%), Saturated Fat: 3.42g (21.36%), Carbohydrates: 42.77g (14.26%), Net Carbohydrates: 42.63g (15.5%), Sugar: 38.2g (42.44%), Cholesterol: 26.18mg (8.73%), Sodium: 174.82mg (7.6%), Alcohol: 0.02g (100%), Alcohol %: 0.05% (100%), Protein: 1.55g (3.1%), Vitamin A: 218.99IU (4.38%), Iron: 0.65mg (3.61%), Vitamin B2: 0.06mg (3.55%), Selenium: 2.47µg (3.53%), Phosphorus: 26.45mg (2.65%), Vitamin E: 0.28mg (1.86%), Manganese: 0.04mg (1.77%), Calcium: 17.36mg (1.74%), Vitamin K: 1.64µg (1.56%), Vitamin B5: 0.15mg (1.46%), Folate: 5.67µg (1.42%), Copper: 0.02mg (1.06%), Potassium: 35.41mg (1.01%)