



PHILADELPHIA 3-STEP Peppermint Cheesecake

READY IN



230 min.

SERVINGS



50

CALORIES



87 kcal

DESSERT

Ingredients

- 1 cup starlight mints divided crushed finely
- 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
- 1 cup cool whip whipped topping thawed

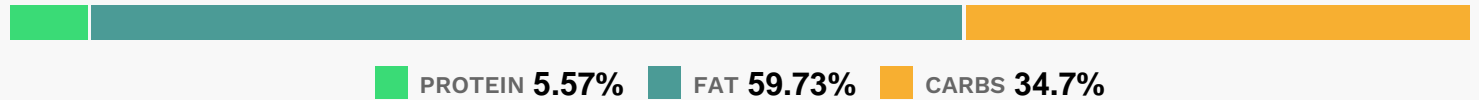
Equipment

- bowl
- oven
- blender

Directions

- Heat oven to 350F.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.
- Add eggs; mix just until blended. Stir in 1/2 cup crushed mints.
- Pour into crust; sprinkle with 1/4 cup of the remaining crushed mints.
- Bake 40 min. or until center is almost set. Cool. Refrigerate 3 hours or until firm. Top with COOL WHIP and remaining crushed mints just before serving.

Nutrition Facts



Properties

Glycemic Index:1.94, Glycemic Load:1.53, Inflammation Score:-1, Nutrition Score:1.0434782641089%

Nutrients (% of daily need)

Calories: 87.1kcal (4.35%), Fat: 5.93g (9.13%), Saturated Fat: 3.58g (22.38%), Carbohydrates: 7.76g (2.59%), Net Carbohydrates: 7.57g (2.75%), Sugar: 5.78g (6.42%), Cholesterol: 15.74mg (5.25%), Sodium: 50.57mg (2.2%), Alcohol: 0.01g (100%), Alcohol %: 0.08% (100%), Protein: 1.24g (2.49%), Vitamin A: 132.48IU (2.65%), Manganese: 0.05mg (2.27%), Vitamin B2: 0.04mg (2.23%), Iron: 0.38mg (2.1%), Selenium: 1.46µg (2.08%), Phosphorus: 18.28mg (1.83%), Calcium: 12.35mg (1.24%), Vitamin E: 0.17mg (1.11%)