



## PHILADELPHIA Classic Cheesecake

READY IN



315 min.

SERVINGS



16

CALORIES



339 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 1.5 cups graham cracker crumbs
- 1 cup sugar
- 3 Tbsp sugar
- 1 tsp vanilla

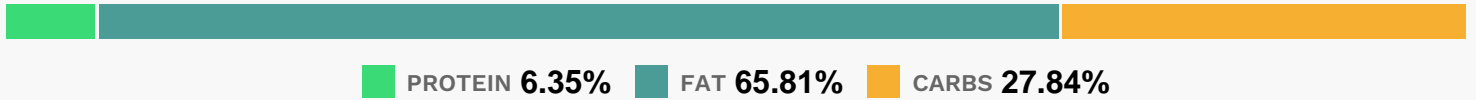
### Equipment

- frying pan
- oven
- blender
- springform pan

## Directions

- Heat oven to 325F.
- Mix graham crumbs, 3 Tbsp. sugar and butter; press onto bottom of 9-inch springform pan.
- Beat cream cheese, 1 cup sugar and vanilla with mixer until blended.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust.
- Bake 55 min. or until center is almost set. Loosen cheesecake from rim of pan; cool before removing rim. Refrigerate cheesecake 4 hours.

## Nutrition Facts



## Properties

Glycemic Index:15.07, Glycemic Load:15.38, Inflammation Score:-5, Nutrition Score:4.4913043306088%

## Nutrients (% of daily need)

Calories: 339.11kcal (16.96%), Fat: 25.19g (38.76%), Saturated Fat: 12.71g (79.44%), Carbohydrates: 23.98g (7.99%), Net Carbohydrates: 23.71g (8.62%), Sugar: 18.74g (20.82%), Cholesterol: 98.19mg (32.73%), Sodium: 290.32mg (12.62%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Protein: 5.47g (10.93%), Vitamin A: 990.03IU (19.8%), Vitamin B2: 0.2mg (12.02%), Selenium: 8.34µg (11.92%), Phosphorus: 99.46mg (9.95%), Calcium: 68.97mg (6.9%), Vitamin E: 0.75mg (5%), Vitamin B5: 0.5mg (4.96%), Zinc: 0.58mg (3.87%), Vitamin B12: 0.23µg (3.79%), Folate: 13.94µg (3.49%), Iron: 0.59mg (3.27%), Potassium: 106.63mg (3.05%), Vitamin B6: 0.06mg (2.94%), Magnesium: 11.24mg (2.81%), Vitamin B1: 0.04mg (2.39%), Vitamin B3: 0.36mg (1.8%), Vitamin D: 0.22µg (1.47%), Vitamin K: 1.22µg (1.17%), Copper: 0.02mg (1.09%), Fiber: 0.27g (1.07%)