



PHILADELPHIA Classic Cheesecake

READY IN



345 min.

SERVINGS



16

CALORIES



330 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 32 ounce philadelphia cream cheese softened
- ☐ 4 eggs
- ☐ 1.5 cups honey maid graham cracker crumbs
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla

Equipment

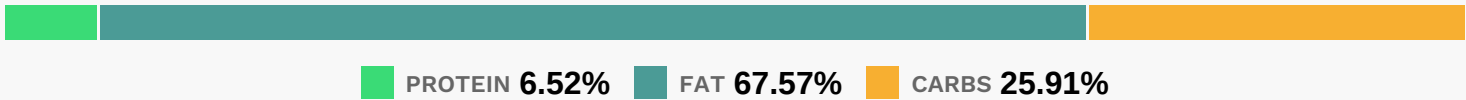
- ☐ frying pan

- ☐ oven
- ☐ blender

Directions

- ☐ Preheat oven to 325 degrees F.
- ☐ Mix crumbs, 3 tablespoons sugar and butter; press firmly onto bottom of pan.
- ☐ Beat cream cheese, 1 cup sugar and vanilla with mixer until well blended.
- ☐ Add eggs, 1 at a time, mixing on low speed after each just until blended.
- ☐ Pour over crust.
- ☐ min. or until center is almost set. Loosen cake from rim of pan; cool before removing rim.
Refrigerate 4 hours.

Nutrition Facts



Properties

Glycemic Index:10.69, Glycemic Load:13.81, Inflammation Score:-5, Nutrition Score:4.4873912493982%

Nutrients (% of daily need)

Calories: 330.41kcal (16.52%), Fat: 25.19g (38.75%), Saturated Fat: 12.71g (79.44%), Carbohydrates: 21.73g (7.24%), Net Carbohydrates: 21.47g (7.81%), Sugar: 16.49g (18.32%), Cholesterol: 98.19mg (32.73%), Sodium: 290.29mg (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%), Selenium: 8.33µg (11.9%), Phosphorus: 99.46mg (9.95%), Calcium: 68.95mg (6.9%), Vitamin E: 0.75mg (5%), Vitamin B5: 0.5mg (4.96%), Zinc: 0.58mg (3.86%), Vitamin B12: 0.23µg (3.79%), Folate: 13.94µg (3.49%), Iron: 0.59mg (3.26%), Potassium: 106.57mg (3.04%), 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 (1.08%), Fiber: 0.27g (1.07%)