

PHILADELPHIA Key Lime Cheesecake

READY IN

ready

245 min.

SERVINGS

servings

12

CALORIES

calories

304 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 750 g philadelphia brick cream cheese spread light softened
- ☐ 3 eggs
- ☐ 1.3 cups honey maid graham cracker crumbs
- ☐ 2 lime zest juiced
- ☐ 0.8 cup sugar
- ☐ 0.8 cup cool whip whipped topping light thawed

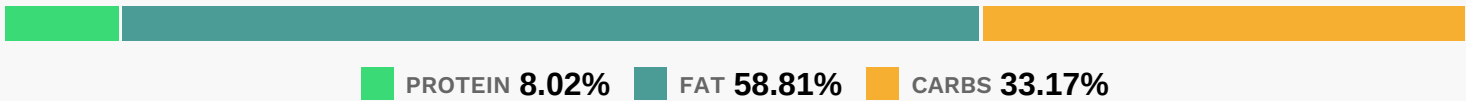
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 350 degrees F.
- ☐ Mix graham crumbs and butter; press onto bottom of 9 inch springform pan.
- ☐ Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended.
- ☐ Add lime peel and juice; mix well.
- ☐ Add eggs, one at a time, beating on low speed after each addition just until blended.
- ☐ Pour over crust.
- ☐ Bake 45 to 50 minutes or until centre is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim. Refrigerate at least 4 hours before serving. Top with whipped topping just before serving. Store leftovers in refrigerator.

Nutrition Facts



Properties

Glycemic Index:18.84, Glycemic Load:13.72, Inflammation Score:-4, Nutrition Score:3.1399999843991%

Flavonoids

Hesperetin: 4.8mg, Hesperetin: 4.8mg, Hesperetin: 4.8mg, Hesperetin: 4.8mg Naringenin: 0.38mg, Naringenin: 0.38mg, Naringenin: 0.38mg, Naringenin: 0.38mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 303.71kcal (15.19%), Fat: 19.98g (30.73%), Saturated Fat: 12.15g (75.94%), Carbohydrates: 25.35g (8.45%), Net Carbohydrates: 24.74g (9%), Sugar: 17.76g (19.74%), Cholesterol: 89.93mg (29.98%), Sodium: 397.41mg (17.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.13g (12.26%), Vitamin A: 780.38IU (15.61%), Calcium: 96.35mg (9.63%), Selenium: 3.66µg (5.22%), Vitamin B2: 0.08mg (4.81%), Phosphorus: 46.07mg (4.61%), Vitamin C: 3.25mg (3.94%), Iron: 0.63mg (3.52%), Folate: 10.37µg (2.59%), Fiber: 0.61g (2.44%), Zinc: 0.33mg (2.23%), Vitamin B5: 0.2mg (1.98%), Vitamin B1: 0.03mg (1.92%), Vitamin B12: 0.12µg (1.92%), Magnesium: 7.58mg (1.89%), Vitamin B3: 0.37mg (1.84%), Vitamin E: 0.27mg (1.82%), Vitamin B6: 0.03mg (1.67%), Vitamin D: 0.22µg (1.47%), Potassium: 48.18mg (1.38%)