



PHILADELPHIA New York Cheesecake II

READY IN



325 min.

SERVINGS



16

CALORIES



411 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 21 ounce cherry pie filling canned
- ☐ 1 cup knudsen cream sour
- ☐ 40 ounce philadelphia cream cheese softened
- ☐ 4 eggs
- ☐ 3 tablespoons flour
- ☐ 6 honey maid honey grahams crushed
- ☐ 1 cup sugar
- ☐ 1 tablespoon vanilla

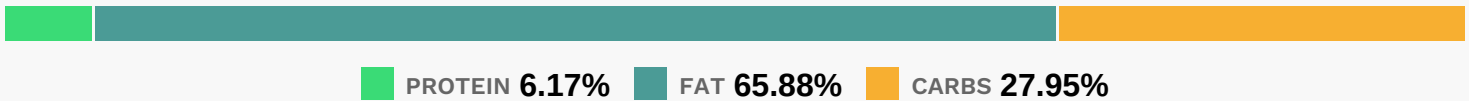
Equipment

- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ aluminum foil

Directions

- ☐ Heat oven to 325 degrees F.
- ☐ Line 13x9-inch pan with foil, with ends of foil extending over sides.
- ☐ Mix graham crumbs, 3 Tbsp. sugar and butter; press onto bottom of pan.
- ☐ Bake 10 min.
- ☐ Meanwhile, beat cream cheese, 1 cup sugar, flour and vanilla with mixer until well blended.
- ☐ Add sour cream; mix well.
- ☐ Add eggs, 1 at a time, mixing on low after each just until blended.
- ☐ Pour over crust.
- ☐ Bake 40 min. or until center is almost set. Cool completely. Refrigerate 4 hours. Use foil handles to lift cheesecake from pan before cutting to serve. Top with pie filling.

Nutrition Facts



Properties

Glycemic Index:14.02, Glycemic Load:10.72, Inflammation Score:-6, Nutrition Score:5.6891304306362%

Nutrients (% of daily need)

Calories: 410.64kcal (20.53%), Fat: 30.41g (46.78%), Saturated Fat: 16.56g (103.5%), Carbohydrates: 29.03g (9.68%), Net Carbohydrates: 28.77g (10.46%), Sugar: 16.09g (17.87%), Cholesterol: 120.98mg (40.33%), Sodium: 274.31mg (11.93%), Alcohol: 0.28g (100%), Alcohol %: 0.23% (100%), Protein: 6.4g (12.81%), Vitamin A: 1270.97IU (25.42%), Selenium: 10.71µg (15.3%), Vitamin B2: 0.25mg (14.98%), Phosphorus: 116.31mg (11.63%), Calcium: 94.75mg (9.48%), Vitamin B5: 0.65mg (6.53%), Vitamin E: 0.86mg (5.75%), Potassium: 170.03mg (4.86%), Vitamin B12:

0.29µg (4.78%), Folate: 16.51µg (4.13%), Vitamin B6: 0.08mg (3.96%), Zinc: 0.58mg (3.83%), Magnesium: 12.23mg (3.06%), Vitamin B1: 0.04mg (2.95%), Copper: 0.06mg (2.83%), Iron: 0.44mg (2.47%), Vitamin C: 1.48mg (1.79%), Manganese: 0.04mg (1.79%), Vitamin K: 1.74µg (1.66%), Vitamin D: 0.22µg (1.47%), Vitamin B3: 0.23mg (1.13%), Fiber: 0.26g (1.05%)