



## PHILADELPHIA New York Cheesecake III

READY IN



325 min.

SERVINGS



16

CALORIES



465 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 19 ounce cherry pie filling canned
- 1250 g philadelphia brick cream cheese softened
- 4 eggs
- 3 tablespoons flour
- 1.3 cups honey maid graham cracker crumbs
- 1 cup heavy whipping cream sour
- 1 cup sugar
- 1 tablespoon vanilla

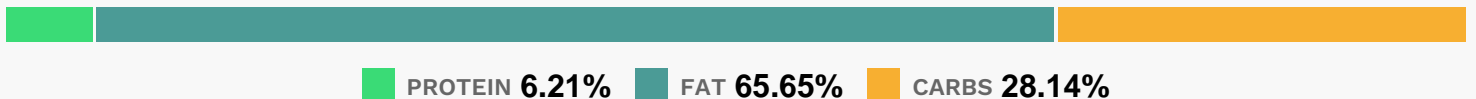
## Equipment

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

## Directions

- Heat oven to 325 degrees F if using a silver 9 inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan).
- Mix crumbs and butter; press firmly onto bottom of pan.
- Bake 10 minutes.
- Beat cream cheese, sugar, flour and vanilla in large bowl with electric mixer on medium speed until well blended.
- Add sour cream; mix well.
- Add eggs, one at a time, mixing on low speed after each addition just until blended.
- Pour over crust.
- Bake 1 hour 10 minutes or until centre is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Top with pie filling before serving. Store leftover cheesecake in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:18.51, Glycemic Load:14.2, Inflammation Score:-6, Nutrition Score:6.4582608782727%

## Nutrients (% of daily need)

Calories: 465.18kcal (23.26%), Fat: 34.32g (52.8%), Saturated Fat: 19.51g (121.95%), Carbohydrates: 33.11g (11.04%), Net Carbohydrates: 32.65g (11.87%), Sugar: 17.56g (19.51%), Cholesterol: 135.93mg (45.31%), Sodium: 337.73mg (14.68%), Alcohol: 0.28g (100%), Alcohol %: 0.22% (100%), Protein: 7.3g (14.6%), Vitamin A: 1355.82IU (27.12%), Vitamin B2: 0.29mg (16.86%), Selenium: 11.35µg (16.21%), Phosphorus: 137.02mg (13.7%), Calcium: 106.62mg (10.66%), Vitamin B5: 0.69mg (6.94%), Vitamin E: 0.93mg (6.17%), Potassium: 187.05mg (5.34%), Vitamin B12: 0.31µg (5.1%), Folate: 20.11µg (5.03%), Zinc: 0.74mg (4.93%), Vitamin B6: 0.09mg (4.41%), Magnesium: 16.5mg (4.12%), Vitamin B1: 0.06mg (4%), Iron: 0.71mg (3.96%), Copper: 0.06mg (2.85%), Vitamin B3: 0.48mg (2.38%), Vitamin K: 2.14µg (2.04%), Fiber: 0.46g (1.85%), Manganese: 0.04mg (1.77%), Vitamin C: 1.34mg (1.63%), Vitamin D: 0.22µg (1.47%)