



PHILADELPHIA Vanilla Bean Mousse Cheesecake

READY IN



375 min.

SERVINGS



15

CALORIES



406 kcal

DESSERT

Ingredients

- 3 Tbsp butter melted
- 32 oz philadelphia cream cheese divided softened
- 3 eggs
- 1 cup sugar divided
- 1 vanilla pod
- 2 tsp vanilla extract divided
- 40 vanilla wafers crushed finely
- 8 oz cool whip whipped topping thawed

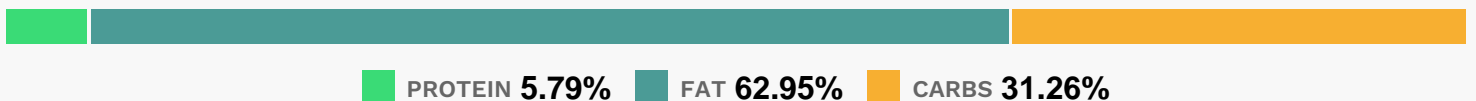
Equipment

- bowl
- frying pan
- oven
- knife
- whisk
- blender
- springform pan

Directions

- Heat oven to 325F.
- Combine wafer crumbs and butter; press onto bottom of 9-inch springform pan.
- Beat 3 pkg. cream cheese, 3/4 cup sugar and 1 tsp. vanilla extract in large bowl with mixer until blended. Use sharp knife to gently split vanilla bean pod lengthwise in half; scrape seeds into cheesecake batter.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust.
- Bake 50 to 55 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool completely in pan.
- Beat remaining cream cheese, sugar and vanilla extract with mixer in large bowl until blended.
- Whisk in COOL WHIP; spread over cheesecake. Refrigerate 4 hours.
- Remove rim of pan before serving cheesecake.

Nutrition Facts



Properties

Glycemic Index:11.61, Glycemic Load:19.04, Inflammation Score:-5, Nutrition Score:4.7291304369498%

Nutrients (% of daily need)

Calories: 405.91kcal (20.3%), Fat: 28.75g (44.24%), Saturated Fat: 15.58g (97.38%), Carbohydrates: 32.13g (10.71%), Net Carbohydrates: 31.9g (11.6%), Sugar: 24.31g (27.01%), Cholesterol: 94.28mg (31.43%), Sodium: 304.19mg (13.23%), Alcohol: 0.19g (100%), Alcohol %: 0.21% (100%), Protein: 5.95g (11.89%), Vitamin A: 971.1IU (19.42%), Vitamin B2: 0.23mg (13.75%), Selenium: 8.35µg (11.92%), Phosphorus: 100.72mg (10.07%), Calcium: 75.36mg (7.54%), Folate: 24.14µg (6.04%), Vitamin B1: 0.09mg (5.87%), Vitamin E: 0.77mg (5.17%), Vitamin B5: 0.48mg (4.82%), Vitamin B12: 0.24µg (4.07%), Potassium: 122.96mg (3.51%), Zinc: 0.43mg (2.89%), Vitamin B6: 0.05mg (2.61%), Vitamin B3: 0.5mg (2.48%), Magnesium: 7.71mg (1.93%), Vitamin K: 1.78µg (1.7%), Iron: 0.24mg (1.35%), Vitamin D: 0.18µg (1.17%)