

# PHILADELPHIA Vanilla Mousse Cheesecake

READY IN



375 min.

SERVINGS



16

CALORIES



381 kcal

DESSERT

## Ingredients

- 3 tablespoons butter melted
- 32 ounce cream cheese divided softened
- 3 eggs
- 40 vanilla wafers crushed
- 1 cup sugar divided
- 4 teaspoons vanilla divided
- 8 ounce non-dairy whipped topping thawed

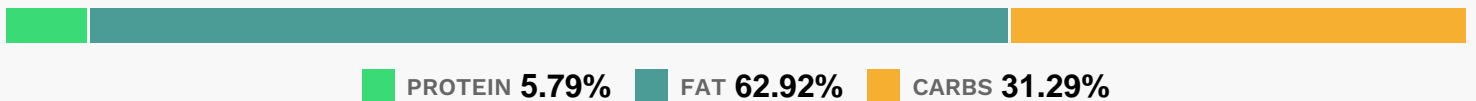
## Equipment

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

## Directions

- Heat oven to 325 degrees F.
- Mix wafer crumbs and butter; press onto bottom of 9-inch springform pan.
- Beat 3 pkg. cream cheese, 3/4 cup sugar and 1 Tbsp. vanilla with mixer until well blended.
- 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 with mixer in large bowl until well blended.
- Whisk in COOL WHIP; spread over cheesecake. Refrigerate 4 hours.
- Remove rim of pan before serving cheesecake.

## Nutrition Facts



## Properties

Glycemic Index:10.88, Glycemic Load:17.85, Inflammation Score:-5, Nutrition Score:4.4408695364938%

## Nutrients (% of daily need)

Calories: 381.17kcal (19.06%), Fat: 26.91g (41.4%), Saturated Fat: 14.61g (91.29%), Carbohydrates: 30.1g (10.03%), Net Carbohydrates: 29.89g (10.87%), Sugar: 22.85g (25.39%), Cholesterol: 88.39mg (29.46%), Sodium: 285.22mg (12.4%), Alcohol: 0.34g (100%), Alcohol %: 0.4% (100%), Protein: 5.58g (11.15%), Vitamin A: 910.4IU (18.21%), Vitamin B2: 0.22mg (12.92%), Selenium: 7.82µg (11.18%), Phosphorus: 94.46mg (9.45%), Calcium: 70.7mg (7.07%), Folate:

22.63µg (5.66%), Vitamin B1: 0.08mg (5.5%), Vitamin E: 0.73mg (4.84%), Vitamin B5: 0.45mg (4.52%), Vitamin B12: 0.23µg (3.82%), Potassium: 115.98mg (3.31%), Zinc: 0.41mg (2.71%), Vitamin B6: 0.05mg (2.46%), Vitamin B3: 0.47mg (2.33%), Magnesium: 7.28mg (1.82%), Vitamin K: 1.67µg (1.59%), Iron: 0.23mg (1.27%), Vitamin D: 0.17µg (1.1%)