



PHILADELPHIA® 3-STEP® Crème Brûlée Cheesecake

READY IN



220 min.

SERVINGS



8

CALORIES



430 kcal

DESSERT

Ingredients

- 0.5 cup firmly brown sugar packed
- 16 oz philadelphia cream cheese softened
- 1 egg yolk
- 6 oz ready-to-use graham cracker crumb crust
- 0.5 cup granulated sugar
- 1 tsp vanilla
- 1 Tbsp water
- 2 eggs whole

Equipment

- baking sheet
- oven
- hand mixer
- broiler

Directions

- Preheat oven to 350F. Beat cream cheese, granulated sugar and vanilla with electric mixer on medium speed until well blended.
- Add whole eggs and egg yolk; mix until blended.
- Pour into pie crust.
- Bake 40 minutes or until center is almost set. Cool completely. Refrigerate 3 hours or overnight.
- Preheat broiler just before serving.
- Mix brown sugar and water; spread over cheesecake.
- Place on baking sheet. Broil 4 to 6 inches from heat 1 to 1-1/2 minutes or until topping is hot and bubbly.
- Serve immediately. Store leftover cheesecake in refrigerator.

Nutrition Facts



PROTEIN 5.82% **FAT 54.7%** **CARBS 39.48%**

Properties

Glycemic Index:12.14, Glycemic Load:9.57, Inflammation Score:-5, Nutrition Score:6.4186956416006%

Nutrients (% of daily need)

Calories: 429.83kcal (21.49%), Fat: 26.46g (40.71%), Saturated Fat: 13.08g (81.72%), Carbohydrates: 42.97g (14.32%), Net Carbohydrates: 42.56g (15.48%), Sugar: 31.91g (35.46%), Cholesterol: 122.49mg (40.83%), Sodium: 299mg (13%), Alcohol: 0.18g (100%), Alcohol %: 0.19% (100%), Protein: 6.33g (12.66%), Vitamin A: 853.53IU (17.07%), Manganese: 0.29mg (14.74%), Selenium: 10.31µg (14.72%), Vitamin B2: 0.24mg (14.16%), Phosphorus: 116.68mg (11.67%), Calcium: 81.88mg (8.19%), Vitamin E: 1.05mg (7.03%), Folate: 27.52µg (6.88%), Vitamin B5: 0.62mg (6.15%),

Vitamin K: 5.87µg (5.59%), Iron: 0.97mg (5.41%), Zinc: 0.75mg (4.99%), Vitamin B12: 0.27µg (4.44%), Vitamin B1: 0.06mg (4.04%), Vitamin B6: 0.08mg (4.01%), Potassium: 135.82mg (3.88%), Vitamin B3: 0.76mg (3.81%), Copper: 0.08mg (3.76%), Magnesium: 12.74mg (3.19%), Vitamin D: 0.34µg (2.28%), Fiber: 0.4g (1.62%)