



PHILADELPHIA® 3-STEP® White Chocolate Cheesecake

READY IN



225 min.

SERVINGS



45

CALORIES



81 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate white divided chopped
- 15 candy-coated almonds
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 6 oz oreo pie crust
- 0.5 cup sugar
- 0.5 tsp vanilla

Equipment

- bowl
- oven
- hand mixer

Directions

- Preheat oven to 350F. Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended.
- Add eggs; mix just until blended. Stir in half of the white chocolate.
- Pour into crust.
- Sprinkle with remaining white chocolate.
- Bake 35 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with almonds just before serving. Store leftover cheesecake in refrigerator.

Nutrition Facts



Properties

Glycemic Index:3.71, Glycemic Load:2.74, Inflammation Score:-1, Nutrition Score:0.98173912825144%

Nutrients (% of daily need)

Calories: 80.54kcal (4.03%), Fat: 5.38g (8.28%), Saturated Fat: 2.82g (17.65%), Carbohydrates: 7.07g (2.36%), Net Carbohydrates: 6.99g (2.54%), Sugar: 5.39g (5.99%), Cholesterol: 18.03mg (6.01%), Sodium: 56.11mg (2.44%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 1.22g (2.45%), Vitamin A: 147.43IU (2.95%), Vitamin B2: 0.05mg (2.77%), Phosphorus: 24.31mg (2.43%), Selenium: 1.59µg (2.28%), Calcium: 16.3mg (1.63%), Folate: 4.65µg (1.16%), Vitamin B1: 0.02mg (1.04%), Vitamin B5: 0.1mg (1.03%)