

DESSERT

# Philly Cheesecake

15 September 2026

| TOTAL TIME | PREP   | COOK   | SERVES | PER SERVING | CALORIES |
|------------|--------|--------|--------|-------------|----------|
| 90 min     | 30 min | 60 min | 6      | \$1.40      | 673 kcal |



Philly Cheesecake could be just the lacto ovo vegetarian recipe you've been looking for. For \$1.4 per serving, this recipe covers 10% of your daily requirements of vitamins and minerals. This recipe makes 6 servings with 673 calories, 10g of protein, and 55g of fat each.

## Ingredients

- |                                                      |                                                          |
|------------------------------------------------------|----------------------------------------------------------|
| <input type="checkbox"/> 1½ tablespoons butter       | <input type="checkbox"/> 12 ounces cream cheese          |
| <input type="checkbox"/> 4 eggs                      | <input type="checkbox"/> 2 tablespoons all-purpose flour |
| <input type="checkbox"/> ½ cup graham cracker crumbs | <input type="checkbox"/> 2 cups heavy whipping cream     |
| <input type="checkbox"/> ½ teaspoon salt             | <input type="checkbox"/> 1½ teaspoons vanilla extract    |
| <input type="checkbox"/> ¾ cup white sugar           |                                                          |

EQUIPMENT Frying pan, Oven, Blender, Springform pan

## Method

- 1 Grease an 8 inch springform pan thickly with butter. Turn pan on its side, place a few graham cracker crumbs in pan and shake so crumbs stick to sides. Keep turning and add crumbs as needed until sides are well coated. Set pan upright and coat bottom of pan. Put pan into freezer for 30 minutes or refrigerator for 2 hours.
- 2 Preheat oven to 300 degrees F (150 degrees C).
- 3 With electric beater, mix cream cheese, sugar, egg yolks, flour, vanilla, and salt. Beat thoroughly and then turn mixer to slowest speed and slowly pour in the cream.
- 4 Beat the egg whites until stiff but not dry.
- 5 Add to the above mixture and fold the whites in by hand, lightly but thoroughly.
- 6 Pour mixture into the crumb-lined pan.
- 7 Set pan into shallow pan containing 1 inch hot water and bake at 300 degrees F (150 degrees C) for 1 1/2 hours. Refrigerate for at least 6 hours before serving.

### Nutrition per serving

| 673           | 10 g    | 55 g | 38 g                         |
|---------------|---------|------|------------------------------|
| KCAL          | PROTEIN | FAT  | CARBS                        |
| Saturated Fat |         |      | 32.5 g · 203% of daily needs |
| Fibre         |         |      | 0.3 g · 1% of daily needs    |
| Sugar         |         |      | 31.3 g · 35% of daily needs  |
| Sodium        |         |      | 504 mg · 22% of daily needs  |
| Cholesterol   |         |      | 264 mg · 88% of daily needs  |

Adapted from Allrecipes. Find this recipe, ratings and more ideas at [whatsheate.com/philly-cheesecake-142799](https://whatsheate.com/philly-cheesecake-142799)