



PHILLY Cheesecake Party Pops

 Vegetarian  Gluten Free

READY IN



620 min.

SERVINGS



42

CALORIES



144 kcal

DESSERT

Ingredients

- ☐ 9 squares baker's premium cacao chocolate dark 70%
- ☐ 9 squares baker's chocolate white
- ☐ 750 g philadelphia brick cream cheese softened
- ☐ 2 eggs
- ☐ 0.8 cup sugar
- ☐ 1 teaspoon vanilla

Equipment

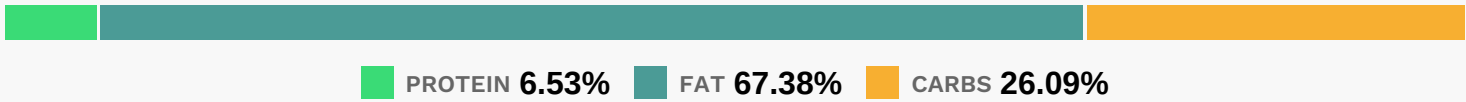
- ☐ bowl

- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ aluminum foil
- ☐ lollipop sticks

Directions

- ☐ Heat oven to 325 degrees F.
- ☐ Line 13x9-inch pan with foil, with ends of foil extending over sides. Beat first 4 ingredients in large bowl with mixer until well blended.
- ☐ Pour into prepared pan.
- ☐ Bake 35 min. or until centre is set. Cool completely. Refrigerate 4 hours. Use foil handles to lift cheesecake from pan before cutting into 42 squares.
- ☐ Roll each square into ball; place on parchment paper-covered baking sheet. Insert 1 lollipop stick into centre of each. Freeze 4 hours.
- ☐ Melt chocolates in separate bowls as directed on packages. Dip 21 lollipops in dark chocolate; return to baking sheet. Repeat with remaining lollipops and white chocolate.
- ☐ Drizzle remaining melted chocolate of contrasting colour over lollipops. Refrigerate 1 hour or until chocolate is firm.

Nutrition Facts



Properties

Glycemic Index:3.98, Glycemic Load:5.33, Inflammation Score:-3, Nutrition Score:3.5682608514376%

Flavonoids

Catechin: 4mg, Catechin: 4mg, Catechin: 4mg, Catechin: 4mg Epicatechin: 8.81mg, Epicatechin: 8.81mg, Epicatechin: 8.81mg, Epicatechin: 8.81mg

Nutrients (% of daily need)

Calories: 144.15kcal (7.21%), Fat: 11.6g (17.84%), Saturated Fat: 6.89g (43.05%), Carbohydrates: 10.1g (3.37%), Net Carbohydrates: 9.06g (3.29%), Sugar: 7.98g (8.86%), Cholesterol: 27.14mg (9.04%), Sodium: 66.18mg (2.88%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.97mg (1.66%), Protein: 2.53g (5.06%), Manganese: 0.26mg (13.12%), Copper: 0.21mg (10.48%), Iron: 1.15mg (6.41%), Phosphorus: 59.06mg (5.91%), Magnesium: 22.94mg (5.73%), Zinc: 0.76mg (5.07%), Vitamin A: 253IU (5.06%), Vitamin B2: 0.08mg (4.42%), Selenium: 2.98µg (4.26%), Fiber: 1.04g (4.18%), Calcium: 37.18mg (3.72%), Potassium: 96.03mg (2.74%), Vitamin B5: 0.18mg (1.82%), Vitamin E: 0.26mg (1.73%), Vitamin B12: 0.09µg (1.55%), Vitamin K: 1.55µg (1.48%), Vitamin B1: 0.02mg (1.2%), Folate: 4.77µg (1.19%)