



## Pineapple Upside-Down Cheesecake

 Vegetarian

READY IN



295 min.

SERVINGS



55

CALORIES



87 kcal

DESSERT

### Ingredients

- 2 Tbsp brown sugar
- 5 Tbsp butter divided melted
- 0.8 cup knudsen cream sour
- 24 oz philadelphia cream cheese softened
- 3 eggs
- 1 cup graham cracker crumbs
- 0.8 cup granulated sugar divided
- 7 maraschino cherries stemmed drained well

- 16 oz pineapple in juice drained well canned
- 2 tsp vanilla

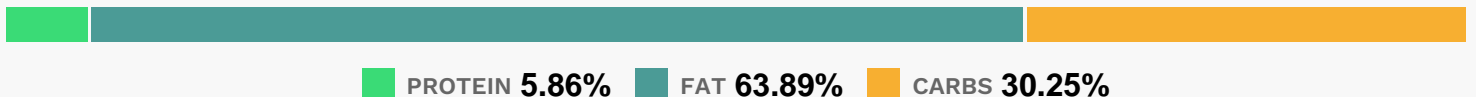
## Equipment

- frying pan
- oven
- knife
- blender

## Directions

- Heat oven to 325F.
- Mix brown sugar and 2 Tbsp. butter in 9-inch round pan until blended; spread to evenly cover bottom of pan. Top with pineapple slices, cutting if necessary to make even layer.
- Place cherries in centers of pineapple slices.
- Combine graham crumbs, 3 Tbsp. granulated sugar and remaining butter; press gently into tops of pineapple slices.
- Beat cream cheese and remaining granulated sugar with mixer until blended.
- Add sour cream and vanilla; mix well.
- Add eggs, 1 at a time, beating on low speed after each just until blended; pour over pineapple.
- Bake 55 min. to 1 hour or until center is almost set. Run knife around side of pan to loosen cake; cool completely. Invert cheesecake onto plate; carefully remove pan. Refrigerate cheesecake 3 hours.

## Nutrition Facts



## Properties

Glycemic Index:4.02, Glycemic Load:2.91, Inflammation Score:-2, Nutrition Score:1.2643478266571%

## Nutrients (% of daily need)

Calories: 87.27kcal (4.36%), Fat: 6.31g (9.71%), Saturated Fat: 3.58g (22.37%), Carbohydrates: 6.72g (2.24%), Net Carbohydrates: 6.54g (2.38%), Sugar: 5.52g (6.13%), Cholesterol: 26.05mg (8.68%), Sodium: 61.86mg (2.69%), Alcohol: 0.05g (100%), Alcohol %: 0.2% (100%), Protein: 1.3g (2.6%), Vitamin A: 235.31IU (4.71%), Vitamin B2: 0.05mg (3.01%), Selenium: 1.99µg (2.84%), Phosphorus: 24.39mg (2.44%), Calcium: 20.1mg (2.01%), Vitamin B5: 0.12mg (1.2%), Vitamin E: 0.18mg (1.17%), Vitamin B1: 0.02mg (1.09%), Potassium: 37.8mg (1.08%), Vitamin B6: 0.02mg (1.01%)