



## Raspberry Topped Fudgy Cheesecake

READY IN



190 min.

SERVINGS



24

CALORIES



279 kcal

DESSERT

### Ingredients

- 1 box chocolate cake mix
- 0.5 cup butter softened
- 16 oz cream cheese softened
- 6 oz raspberries red yoplait®
- 16 oz chocolate frosting
- 3 eggs
- 1.5 cups peach pie filling

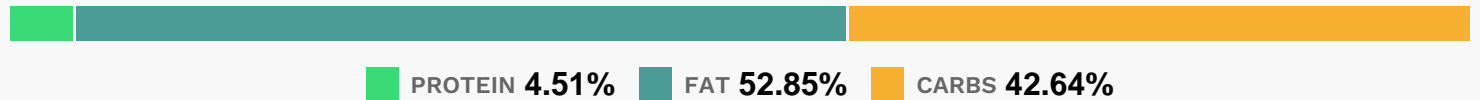
### Equipment

- bowl
- frying pan
- oven
- hand mixer

## Directions

- Heat oven to 325°F. Lightly grease or spray bottom only of 13x9-inch pan.
- In large bowl, beat dry cake mix and butter with electric mixer on low speed until crumbly; reserve 3/4 cup. Press remaining crumbly mixture in bottom of pan.
- In same bowl, beat cream cheese, yogurt and frosting on medium speed until smooth. Beat in eggs until blended.
- Pour over mixture in pan.
- Sprinkle with reserved crumbly mixture.
- Bake 40 to 45 minutes or until center is set. Refrigerate uncovered at least 2 hours before serving. For bars, cut into 6 rows by 4 rows.
- Serve bars with a dollop of pie filling. Store covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:2.21, Glycemic Load:0.38, Inflammation Score:-4, Nutrition Score:4.4252173952434%

## Flavonoids

Cyanidin: 3.24mg, Cyanidin: 3.24mg, Cyanidin: 3.24mg, Cyanidin: 3.24mg Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin: 0.09mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.25mg, Epicatechin: 0.25mg, Epicatechin: 0.25mg, Epicatechin: 0.25mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

## Nutrients (% of daily need)

Calories: 278.56kcal (13.93%), Fat: 17.03g (26.19%), Saturated Fat: 6.41g (40.09%), Carbohydrates: 30.91g (10.3%), Net Carbohydrates: 29.7g (10.8%), Sugar: 20.88g (23.2%), Cholesterol: 39.55mg (13.18%), Sodium: 301.86mg (13.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.27g (6.54%), Phosphorus: 98.82mg (9.88%), Vitamin A: 459.3IU (9.19%), Selenium: 5.76µg (8.22%), Iron: 1.29mg (7.15%), Manganese: 0.14mg (7.03%), Copper: 0.13mg (6.58%), Vitamin B2: 0.11mg (6.28%), Vitamin E: 0.93mg (6.19%), Calcium: 53.71mg (5.37%), Fiber: 1.21g (4.84%), Folate: 17.17µg (4.29%), Potassium: 148.32mg (4.24%), Magnesium: 16.79mg (4.2%), Vitamin B1: 0.04mg (2.94%), Zinc: 0.4mg (2.67%), Vitamin C: 2.12mg (2.57%), Vitamin B5: 0.26mg (2.55%), Vitamin B3: 0.38mg (1.9%), Vitamin B6: 0.03mg (1.73%), Vitamin K: 1.72µg (1.64%), Vitamin B12: 0.1µg (1.59%)