



Razzle-Dazzle Berry Cheesecake

READY IN



425 min.

SERVINGS



12

CALORIES



449 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 24 oz cream cheese softened
- ☐ 4 eggs
- ☐ 1 cup graham cracker crumbs
- ☐ 8 oz cream sour
- ☐ 21 oz strawberry pie filling canned
- ☐ 0.3 cup sugar
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla

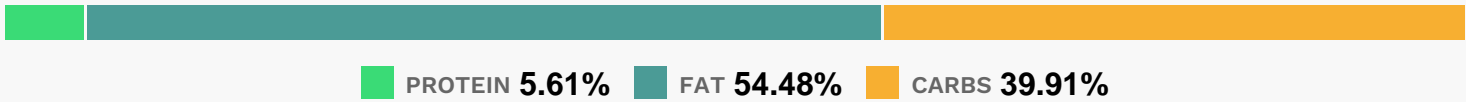
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 325F. Wrap outside bottom and side of 10-inch springform pan with foil to prevent leaking. In small bowl, mix cracker crumbs and 1/4 cup sugar. Stir in butter. Press firmly in bottom of pan.
- ☐ Bake 12 to 15 minutes or until set.
- ☐ Meanwhile, in large bowl, beat cream cheese, 1 cup sugar, the vanilla and eggs with electric mixer on medium speed until smooth. Beat in sour cream.
- ☐ Spread half of cream cheese mixture (about 3 cups) over crust. Spoon half of pie filling by tablespoonfuls onto cream cheese mixture. Top with remaining cream cheese mixture. (Refrigerate remaining pie filling.)
- ☐ Bake 1 hour 5 minutes to 1 hour 15 minutes or until center is set. Cool 15 minutes. Carefully run metal spatula along side of cheesecake to loosen. Cool completely, about 1 hour. Cover cheesecake; refrigerate at least 4 hours.
- ☐ To serve, carefully run metal spatula along side of cheesecake to loosen again; remove foil and side of pan. Spoon remaining pie filling over cheesecake.

Nutrition Facts



Properties

Glycemic Index:20.1, Glycemic Load:19.16, Inflammation Score:-6, Nutrition Score:6.0165217052335%

Nutrients (% of daily need)

Calories: 448.67kcal (22.43%), Fat: 27.21g (41.86%), Saturated Fat: 14.32g (89.5%), Carbohydrates: 44.85g (14.95%), Net Carbohydrates: 44.03g (16.01%), Sugar: 35.78g (39.75%), Cholesterol: 122.98mg (40.99%), Sodium: 284.76mg (12.38%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Protein: 6.31g (12.61%), Vitamin A: 1041.88IU (20.84%), Vitamin B2: 0.25mg (14.77%), Selenium: 10.2µg (14.58%), Vitamin C: 10.68mg (12.94%), Phosphorus: 118.77mg (11.88%), Calcium: 100.43mg (10.04%), Vitamin B5: 0.61mg (6.14%), Vitamin E: 0.79mg (5.24%), Vitamin B12: 0.3µg (4.95%), Iron: 0.84mg (4.68%), Zinc: 0.67mg (4.49%), Folate: 16.37µg (4.09%), Potassium: 132.99mg (3.8%), Vitamin B6: 0.07mg (3.59%), Fiber: 0.82g (3.27%), Magnesium: 12.99mg (3.25%), Vitamin B1: 0.04mg (2.59%), Vitamin D: 0.29µg (1.96%), Vitamin B3: 0.35mg (1.73%), Vitamin K: 1.52µg (1.45%), Copper: 0.03mg (1.4%)