



Rhubarb Cheesecake Pie

READY IN



75 min.

SERVINGS



8

CALORIES



1378 kcal

DESSERT

Ingredients

- ☐ 0.3 cup cornstarch
- ☐ 8 ounce cream cheese
- ☐ 9 inch prebaked deep dish pie shell
- ☐ 2 eggs
- ☐ 3 cups rhubarb chopped
- ☐ 1 pinch salt
- ☐ 0.5 cup water
- ☐ 0.5 cup sugar white

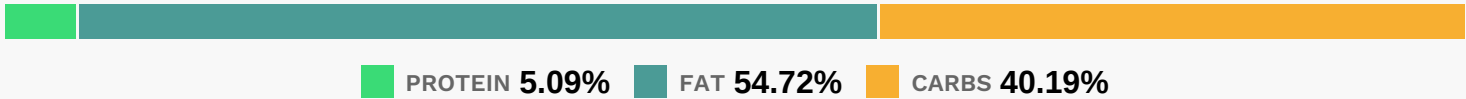
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven

Directions

- ☐ Preheat oven to 425 degrees F (220 degrees C.)
- ☐ In a saucepan, combine cornstarch, 1 cup sugar, salt, water and rhubarb. Cook, stirring occasionally, until thickened.
- ☐ Pour into pie shell.
- ☐ Bake in the preheated oven for 10 minutes.
- ☐ Remove from oven and reduce temperature to 325 degrees F (165 degrees C.)
- ☐ In a medium bowl, beat cream cheese, eggs and 1/2 cup sugar until smooth.
- ☐ Pour over rhubarb in the pan.
- ☐ Bake in the preheated oven for 35 minutes, or until filling is set.

Nutrition Facts



Properties

Glycemic Index:13.76, Glycemic Load:9.31, Inflammation Score:-7, Nutrition Score:21.310869517534%

Flavonoids

Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg Epicatechin 3-gallate: 0.27mg, Epicatechin 3-gallate: 0.27mg, Epicatechin 3-gallate: 0.27mg, Epicatechin 3-gallate: 0.27mg

Nutrients (% of daily need)

Calories: 1377.82kcal (68.89%), Fat: 84g (129.24%), Saturated Fat: 26.76g (167.27%), Carbohydrates: 138.79g (46.26%), Net Carbohydrates: 134.37g (48.86%), Sugar: 14.08g (15.65%), Cholesterol: 69.55mg (23.18%), Sodium:

1010.04mg (43.91%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 17.59g (35.17%), Manganese: 1.31mg (65.44%), Folate: 206.7µg (51.67%), Vitamin K: 52.17µg (49.69%), Vitamin B1: 0.6mg (39.81%), Iron: 6.1mg (33.86%), Vitamin B3: 6.53mg (32.64%), Vitamin B2: 0.5mg (29.13%), Selenium: 17.95µg (25.64%), Vitamin E: 3.64mg (24.24%), Phosphorus: 231.93mg (23.19%), Fiber: 4.42g (17.68%), Vitamin B5: 1.28mg (12.84%), Calcium: 124.51mg (12.45%), Magnesium: 47.77mg (11.94%), Potassium: 416.1mg (11.89%), Copper: 0.23mg (11.44%), Zinc: 1.5mg (10.03%), Vitamin A: 486.8IU (9.74%), Vitamin B6: 0.17mg (8.25%), Vitamin C: 3.66mg (4.44%), Vitamin B12: 0.16µg (2.67%), Vitamin D: 0.22µg (1.47%)