



Savannah Cheesecake Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



25

CALORIES



192 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract pure
- ☐ 1 stick butter melted
- ☐ 16 ounce cream cheese softened
- ☐ 3 eggs
- ☐ 1 cup flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.3 cup brown sugar light packed
- ☐ 25 servings berries and mint leaves fresh for garnish

☐ 1 cup pecans chopped

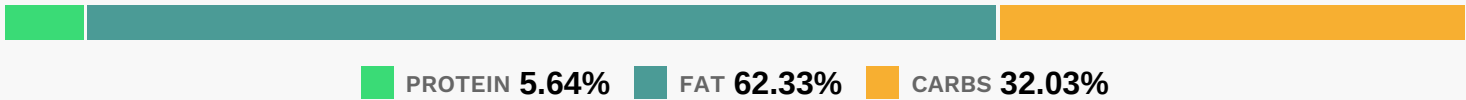
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Combine flour, brown sugar, pecans, and butter in bowl. Press dough into an ungreased 13 by 9 by 2-inch pan.
- ☐ Bake for 12 to 15 minutes or until lightly browned.
- ☐ For filling, beat cream cheese and granulated sugar together in a bowl until smooth, using a handheld electric mixer; add eggs and extract; beat well.
- ☐ Pour over crust.
- ☐ Bake for 20 minutes. Cool completely.
- ☐ Cut into squares before serving. Decorate tops with berries and mint leaves.
- ☐ Photograph by Miki Duisterhof

Nutrition Facts



Properties

Glycemic Index:9.28, Glycemic Load:8.64, Inflammation Score:-3, Nutrition Score:3.4534782870956%

Flavonoids

Cyanidin: 0.47mg, Cyanidin: 0.47mg, Cyanidin: 0.47mg, Cyanidin: 0.47mg Delphinidin: 0.32mg, Delphinidin: 0.32mg, Delphinidin: 0.32mg, Delphinidin: 0.32mg Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg Epigallocatechin: 0.25mg, Epigallocatechin: 0.25mg, Epigallocatechin: 0.25mg, Epigallocatechin: 0.25mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate:

0.1mg Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg

Nutrients (% of daily need)

Calories: 192.11kcal (9.61%), Fat: 13.63g (20.97%), Saturated Fat: 6.43g (40.21%), Carbohydrates: 15.76g (5.25%), Net Carbohydrates: 15.13g (5.5%), Sugar: 11.03g (12.25%), Cholesterol: 47.68mg (15.89%), Sodium: 94.65mg (4.12%), Alcohol: 0.05g (100%), Alcohol %: 0.14% (100%), Protein: 2.78g (5.55%), Manganese: 0.25mg (12.38%), Vitamin A: 430.06IU (8.6%), Selenium: 5.16µg (7.37%), Vitamin B2: 0.1mg (6.01%), Vitamin B1: 0.08mg (5.02%), Phosphorus: 49.26mg (4.93%), Folate: 15.52µg (3.88%), Copper: 0.07mg (3.58%), Calcium: 29.8mg (2.98%), Iron: 0.53mg (2.92%), Zinc: 0.41mg (2.72%), Vitamin B5: 0.26mg (2.55%), Vitamin E: 0.38mg (2.54%), Fiber: 0.63g (2.53%), Magnesium: 9.75mg (2.44%), Vitamin B3: 0.39mg (1.94%), Potassium: 64.56mg (1.84%), Vitamin B6: 0.03mg (1.64%), Vitamin B12: 0.09µg (1.58%)