



## Slow-Cooker Strawberry Cheesecake for Two

 Vegetarian

READY IN



315 min.

SERVINGS



2

CALORIES



708 kcal

DESSERT

### Ingredients

- 4 graham crackers whole
- 1 tablespoon butter
- 8 oz cream cheese
- 1 eggs
- 1 tablespoon honey
- 2 tablespoons strawberry jam
- 0.3 teaspoon salt
- 1 serving strawberries fresh sliced

## Equipment

- food processor
- bowl
- ramekin
- slow cooker

## Directions

- In food processor, pulse graham crackers until completely crushed.
- Add butter; pulse until well combined. Press cracker mixture evenly in bottom of 2 ungreased 1-cup ramekins.
- In same food processor, pulse cream cheese, egg, honey, jam and salt until batter is smooth, scraping down side of processor bowl as needed. Divide cheesecake batter evenly between ramekins.
- Pour 2 cups water into 6-quart slow cooker.
- Place ramekins in slow cooker.
- Cover; cook on Low heat setting 1 hour 30 minutes to 2 hours or until cheesecake is set.
- Turn slow cooker off; uncover. Leave ramekins in slow cooker to cool, about 45 to 60 minutes.
- Refrigerate 2 to 3 hours before serving. To serve, garnish with sliced strawberries.

## Nutrition Facts



**PROTEIN 6.86%** **FAT 62.21%** **CARBS 30.93%**

## Properties

Glycemic Index:149.14, Glycemic Load:30.38, Inflammation Score:-8, Nutrition Score:14.356086782787%

## Flavonoids

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## Nutrients (% of daily need)

Calories: 707.82kcal (35.39%), Fat: 49.81g (76.63%), Saturated Fat: 27.64g (172.77%), Carbohydrates: 55.72g (18.57%), Net Carbohydrates: 53.09g (19.3%), Sugar: 32.63g (36.26%), Cholesterol: 211.42mg (70.47%), Sodium: 915.06mg (39.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.35g (24.7%), Vitamin C: 44.15mg (53.51%), Vitamin A: 1825.31IU (36.51%), Vitamin B2: 0.47mg (27.41%), Selenium: 17.35µg (24.78%), Phosphorus: 244.64mg (24.46%), Calcium: 162.45mg (16.24%), Manganese: 0.31mg (15.69%), Folate: 53.33µg (13.33%), Iron: 2.11mg (11.71%), Vitamin B5: 1.09mg (10.92%), Vitamin E: 1.6mg (10.68%), Fiber: 2.63g (10.53%), Potassium: 362.37mg (10.35%), Zinc: 1.54mg (10.25%), Magnesium: 39.88mg (9.97%), Vitamin B6: 0.17mg (8.47%), Vitamin B1: 0.12mg (7.97%), Vitamin B12: 0.46µg (7.62%), Vitamin B3: 1.48mg (7.39%), Copper: 0.1mg (5.16%), Vitamin K: 4.52µg (4.31%), Vitamin D: 0.44µg (2.93%)