



Three-Berry Cheesecake

READY IN



275 min.

SERVINGS



12

CALORIES



510 kcal

DESSERT

Ingredients

- 21 oz cherry pie filling canned
- 16 oz cream cheese softened
- 1.3 cups granulated sugar
- 1 tablespoon juice of lemon
- 1 cup raspberries fresh
- 0.3 cup raspberry jam seedless
- 1 box pie crust dough refrigerated softened
- 3 cups strawberries fresh quartered
- 2 tablespoons sugar

- 1 teaspoon vanilla
- 2 tablespoons water
- 8 oz non-dairy whipped topping frozen thawed

Equipment

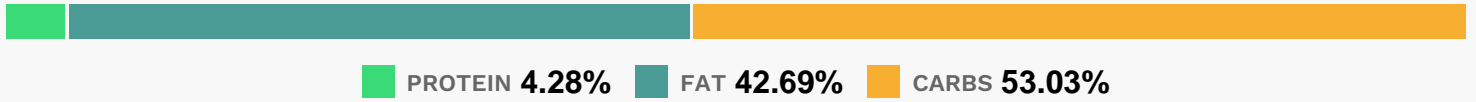
- bowl
- baking sheet
- baking paper
- oven
- wire rack
- hand mixer
- cookie cutter

Directions

- Heat oven to 450F.
- Remove 1 crust from pouch. Make pie crust as directed on box for One-Crust Baked Shell using 10-inch glass pie plate.
- Bake 9 to 11 minutes or until golden brown. Cool completely, about 30 minutes.
- Meanwhile, to make cheesecake decorations, grease cookie sheet with shortening or cooking spray, or line with parchment paper.
- Remove remaining crust from pouch; unroll onto cookie sheet.
- Cut crust into large holly leaves using cookie cutter.
- Cut small circles for holly berries.
- Place on cookie sheet; sprinkle with coarse sugar.
- Bake decorations 8 to 10 minutes or until light golden brown. Carefully remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- In large bowl, beat cream cheese, granulated sugar, the lemon juice and vanilla with electric mixer on medium speed until fluffy. Fold in whipped topping until well blended.
- Spread 2 cups cream cheese mixture in cooled baked shell. Gently spoon and spread preserves over mixture.

- Spread with remaining cream cheese mixture.
- In medium bowl, mix pie filling, 2 1/2 cups of the strawberries and 1/2 cup of the raspberries. Spoon over cream cheese mixture.
- Sprinkle with remaining strawberries and raspberries. Refrigerate at least 4 hours or until set. Just before serving, arrange some of the holly leaves and berries on cheesecake.
- Serve individual slices with additional holly leaves and berries. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:24.02, Glycemic Load:20.1, Inflammation Score:-5, Nutrition Score:8.0565217992534%

Flavonoids

Cyanidin: 5.18mg, Cyanidin: 5.18mg, Cyanidin: 5.18mg, Cyanidin: 5.18mg Petunidin: 0.07mg, Petunidin: 0.07mg, Petunidin: 0.07mg, Petunidin: 0.07mg Delphinidin: 0.24mg, Delphinidin: 0.24mg, Delphinidin: 0.24mg, Delphinidin: 0.24mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 9.04mg, Pelargonidin: 9.04mg, Pelargonidin: 9.04mg, Pelargonidin: 9.04mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 1.25mg, Catechin: 1.25mg, Catechin: 1.25mg, Catechin: 1.25mg Epigallocatechin: 0.33mg, Epigallocatechin: 0.33mg, Epigallocatechin: 0.33mg, Epigallocatechin: 0.33mg Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Kaempferol: 0.19mg, Kaempferol: 0.19mg, Kaempferol: 0.19mg, Kaempferol: 0.19mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg Galocatechin: 0.01mg, Galocatechin: 0.01mg, Galocatechin: 0.01mg, Galocatechin: 0.01mg

Nutrients (% of daily need)

Calories: 509.57kcal (25.48%), Fat: 24.46g (37.63%), Saturated Fat: 12.51g (78.18%), Carbohydrates: 68.35g (22.78%), Net Carbohydrates: 65.77g (23.92%), Sugar: 34.38g (38.2%), Cholesterol: 38.56mg (12.85%), Sodium: 280.68mg (12.2%), Alcohol: 0.11g (100%), Alcohol %: 0.07% (100%), Protein: 5.52g (11.04%), Vitamin C: 26.68mg (32.34%), Manganese: 0.38mg (18.85%), Vitamin A: 631.36IU (12.63%), Vitamin B2: 0.19mg (11.21%), Fiber: 2.58g (10.33%), Folate: 41.06µg (10.26%), Phosphorus: 98.88mg (9.89%), Selenium: 6.25µg (8.92%), Vitamin B1: 0.13mg (8.66%), Iron: 1.31mg (7.28%), Calcium: 71.97mg (7.2%), Potassium: 231.28mg (6.61%), Vitamin B3: 1.23mg (6.13%), Copper: 0.11mg (5.46%), Vitamin E: 0.77mg (5.16%), Vitamin K: 5.4µg (5.15%), Magnesium: 20.5mg (5.13%), Vitamin

B5: 0.46mg (4.63%), Vitamin B6: 0.08mg (4.22%), Zinc: 0.48mg (3.22%), Vitamin B12: 0.12µg (2.02%)