



## Upside Down Strawberry Cheesecake

 Vegetarian

READY IN



295 min.

SERVINGS



8

CALORIES



436 kcal

DESSERT

### Ingredients

- 0.8 cup milk
- 2 teaspoons vanilla
- 2 eggs
- 1 cup granulated sugar
- 16 oz cream cheese softened cut into 1/2-inch cubes,
- 1 cup cream sour
- 2 tablespoons powdered sugar
- 3 tablespoons strawberry jam seedless

- 3 tablespoons graham cracker squares crushed
- 0.3 cup frangelico

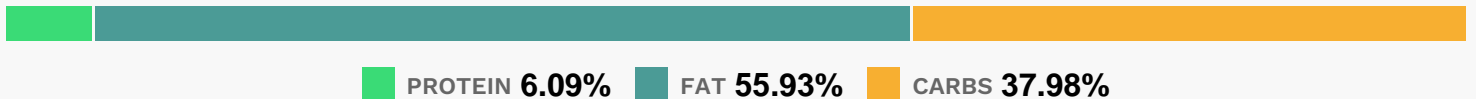
## Equipment

- bowl
- oven
- wire rack
- blender
- toothpicks

## Directions

- Heat oven to 350°F. Spray 9 1/2-inch glass deep-dish pie plate with cooking spray.
- In blender, place milk, vanilla, eggs, granulated sugar and Bisquick mix. Cover; blend on high speed 15 seconds.
- Add cream cheese. Cover; blend 2 minutes.
- Pour into pie plate.
- Bake 38 to 40 minutes or until edge of cheesecake is set at least 2 inches from edge of plate but center of cheesecake still jiggles slightly when moved. Cool completely on cooling rack, about 2 hours.
- In small bowl, mix sour cream and powdered sugar.
- Spread over cheesecake. Refrigerate at least 2 hours before serving. Spoon small dollops of jam around outer edge of cheesecake; swirl with toothpick. Just before serving, sprinkle center of pie with cracker crumbs. Store covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:33.01, Glycemic Load:24.49, Inflammation Score:-5, Nutrition Score:5.9347825879636%

## Nutrients (% of daily need)

Calories: 436.1kcal (21.8%), Fat: 27.5g (42.31%), Saturated Fat: 15.21g (95.09%), Carbohydrates: 42.02g (14.01%), Net Carbohydrates: 41.75g (15.18%), Sugar: 36.2g (40.22%), Cholesterol: 117.89mg (39.3%), Sodium: 250.58mg (10.89%), Alcohol: 0.34g (100%), Alcohol %: 0.27% (100%), Protein: 6.74g (13.48%), Vitamin A: 1037.04IU (20.74%), Vitamin B2: 0.29mg (16.8%), Selenium: 10.06µg (14.38%), Phosphorus: 140.09mg (14.01%), Calcium: 124.59mg (12.46%), Vitamin B12: 0.41µg (6.78%), Vitamin B5: 0.68mg (6.76%), Potassium: 177.88mg (5.08%), Vitamin E: 0.73mg (4.89%), Zinc: 0.73mg (4.87%), Vitamin B6: 0.08mg (4.17%), Magnesium: 15.73mg (3.93%), Folate: 15.37µg (3.84%), Vitamin B1: 0.05mg (3.33%), Vitamin D: 0.47µg (3.14%), Iron: 0.56mg (3.09%), Copper: 0.04mg (1.77%), Vitamin K: 1.72µg (1.64%), Vitamin B3: 0.33mg (1.64%), Vitamin C: 0.92mg (1.11%), Fiber: 0.27g (1.08%)