



Vampire Cheesecake Bites

 Vegetarian

READY IN



135 min.

SERVINGS



16

CALORIES



220 kcal

DESSERT

Ingredients

- ☐ 1 cup graham cracker crumbs
- ☐ 0.8 cup sugar
- ☐ 0.3 cup butter melted
- ☐ 16 oz cream cheese softened
- ☐ 2 teaspoons vanilla
- ☐ 1 teaspoon lemon zest grated
- ☐ 3 eggs
- ☐ 0.3 cup raspberry jam

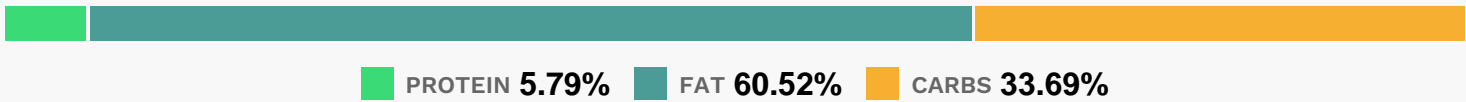
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ ziploc bags
- ☐ muffin liners
- ☐ drinking straws

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 16 regular-size muffin cups. In small bowl, mix graham cracker crumbs, 1/4 cup of the sugar and the melted butter. Press 1 tablespoon mixture firmly in bottom of each muffin cup for crust.
- ☐ In large bowl, beat cream cheese and remaining 1/2 cup sugar with electric mixer on medium speed until smooth.
- ☐ Add vanilla, lemon peel and eggs; beat until smooth. Spoon filling evenly over crusts.
- ☐ Bake 20 to 25 minutes or until set.
- ☐ Remove from pans to cooling racks; cool 30 minutes.
- ☐ With straw, poke 2 holes in top of each cheesecake. Spoon preserves into small resealable food-storage plastic bag; seal bag.
- ☐ Cut off bottom corner of bag; squeeze bag to pipe preserves into holes and on top of cheesecakes to look like fang marks. Refrigerate 1 hour or until chilled. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:17.26, Glycemic Load:11.78, Inflammation Score:-3, Nutrition Score:2.7904347881027%

Nutrients (% of daily need)

Calories: 219.55kcal (10.98%), Fat: 14.93g (22.97%), Saturated Fat: 8.5g (53.11%), Carbohydrates: 18.71g (6.24%), Net Carbohydrates: 18.46g (6.71%), Sugar: 14.31g (15.9%), Cholesterol: 69.49mg (23.16%), Sodium: 167.58mg (7.29%), Alcohol: 0.17g (100%), Alcohol %: 0.35% (100%), Protein: 3.21g (6.42%), Vitamin A: 543.53IU (10.87%), Selenium: 5.18µg (7.4%), Vitamin B2: 0.12mg (7.27%), Phosphorus: 59.46mg (5.95%), Calcium: 38.78mg (3.88%), Vitamin E: 0.45mg (2.98%), Vitamin B5: 0.29mg (2.95%), Zinc: 0.36mg (2.4%), Folate: 9.59µg (2.4%), Vitamin B12: 0.14µg (2.4%), Iron: 0.43mg (2.36%), Vitamin B6: 0.04mg (1.84%), Potassium: 64.45mg (1.84%), Magnesium: 7.02mg (1.76%), Vitamin B1: 0.02mg (1.53%), Vitamin B3: 0.24mg (1.18%), Vitamin D: 0.17µg (1.1%)