



Vanilla Cheesecake with Cherry-Berry Topping

READY IN



295 min.

SERVINGS



8

CALORIES



533 kcal

Ingredients

- ☐ 1 serving graham cracker crust (below)
- ☐ 16 ounces cream cheese at room temperature
- ☐ 0.5 cup sugar
- ☐ 0.5 teaspoon vanilla
- ☐ 2 eggs
- ☐ 1 serving oz. bacon into pieces (below)
- ☐ 1.5 cups graham cracker crumbs (20 squares)
- ☐ 0.3 cup sugar
- ☐ 0.3 cup butter melted
- ☐ 2 cups strawberries

- ☐ 21 ounces cherry pie filling canned
- ☐ 1 teaspoon juice of lemon

Equipment

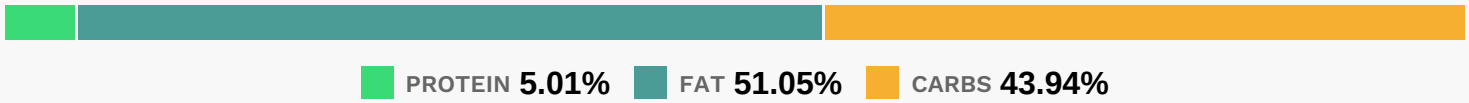
- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ pie form

Directions

- ☐ Heat the oven to 325°. Make Graham Cracker Crust (below). While crust is chilling, continue with the recipe.
- ☐ Beat the cream cheese in a large bowl with the electric mixer on medium speed until smooth. Gradually beat in the sugar and vanilla until smooth. Beat in the eggs, one at a time.
- ☐ Pour the cheesecake mixture into the crust, and spread evenly.
- ☐ Bake about 40 minutes or until filling is set.
- ☐ Place pan on a wire cooling rack. Cool 30 minutes.
- ☐ Cover the cheesecake and refrigerate at least 3 hours but no longer than 48 hours. While the cheesecake is chilling, make Cherry-Berry Topping (below).
- ☐ Serve the cheesecake with the topping. Store covered in refrigerator.
- ☐ Graham Cracker Crust
 - ☐ Mix the cracker crumbs, sugar and margarine. Press firmly and evenly against bottom and side of the ungreased pie pan. Cover and refrigerate about 30 minutes or until firm.
- ☐ Cherry-Berry Topping
 - ☐ Rinse the strawberries with cool water, and pat dry with paper towels.
 - ☐ Cut out the hull, or "cap," with the point of a paring knife.

- ☐
- Cut the strawberries lengthwise into slices.
- ☐
- Mix the strawberries, pie filling and lemon juice in a medium bowl. Cover and refrigerate topping until you are ready to serve the cheesecake.

Nutrition Facts



Properties

Glycemic Index:35.15, Glycemic Load:23.24, Inflammation Score:-7, Nutrition Score:8.7260868963988%

Flavonoids

Cyanidin: 0.6mg, Cyanidin: 0.6mg, Cyanidin: 0.6mg, Cyanidin: 0.6mg Petunidin: 0.04mg, Petunidin: 0.04mg, Petunidin: 0.04mg, Petunidin: 0.04mg Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg Pelargonidin: 8.95mg, Pelargonidin: 8.95mg, Pelargonidin: 8.95mg, Pelargonidin: 8.95mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 1.12mg, Catechin: 1.12mg, Catechin: 1.12mg, Catechin: 1.12mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg

Nutrients (% of daily need)

Calories: 532.7kcal (26.64%), Fat: 30.64g (47.14%), Saturated Fat: 13.79g (86.19%), Carbohydrates: 59.33g (19.78%), Net Carbohydrates: 57.58g (20.94%), Sugar: 26.79g (29.77%), Cholesterol: 98.36mg (32.79%), Sodium: 416.72mg (18.12%), Alcohol: 0.09g (100%), Alcohol %: 0.05% (100%), Protein: 6.77g (13.53%), Vitamin C: 24.11mg (29.22%), Vitamin A: 1316.13IU (26.32%), Vitamin B2: 0.25mg (14.78%), Phosphorus: 139.38mg (13.94%), Selenium: 8.88µg (12.68%), Manganese: 0.21mg (10.29%), Calcium: 91.4mg (9.14%), Folate: 31.06µg (7.77%), Potassium: 259.45mg (7.41%), Iron: 1.31mg (7.28%), Fiber: 1.75g (7.02%), Vitamin E: 1.05mg (7%), Magnesium: 26.56mg (6.64%), Vitamin B5: 0.6mg (5.97%), Vitamin B1: 0.09mg (5.77%), Zinc: 0.85mg (5.69%), Vitamin B6: 0.11mg (5.69%), Copper: 0.11mg (5.36%), Vitamin B3: 0.99mg (4.93%), Vitamin B12: 0.23µg (3.87%), Vitamin K: 2.59µg (2.46%), Vitamin D: 0.22µg (1.47%)