



## White Chocolate Cherry Pecan Cheesecake

READY IN



330 min.

SERVINGS



30

CALORIES



240 kcal

DESSERT

### Ingredients

- 4 oz baker's chocolate white melted (6 oz.)
- 21 oz cherry pie filling canned
- 24 oz philadelphia cream cheese softened
- 4 eggs
- 1.5 cups graham cracker crumbs
- 0.3 cup butter melted
- 1 cup planters pecan halves divided toasted
- 0.3 cup sugar
- 14 oz condensed milk sweetened canned

- 2 tsp vanilla divided
- 1 cup cool whip whipped topping thawed

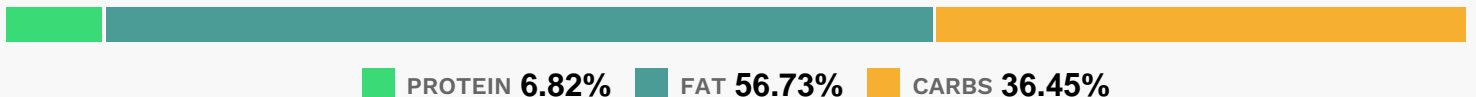
## Equipment

- bowl
- frying pan
- oven
- knife
- blender

## Directions

- Heat oven to 300F.
- Reserve 16 pecan halves for garnish. Finely chop remaining nuts; mix with graham crumbs, sugar and margarine. Press firmly onto bottom of pan.
- Beat cream cheese, sweetened condensed milk, chocolate and 1 tsp. vanilla in large bowl with mixer until blended.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust.
- Bake 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.
- Mix pie filling and remaining vanilla; spoon over cheesecake. Top with COOL WHIP and reserved pecans.

## Nutrition Facts



## Properties

Glycemic Index:10.4, Glycemic Load:9.73, Inflammation Score:-3, Nutrition Score:4.2656522134076%

## Flavonoids

Cyanidin: 0.35mg, Cyanidin: 0.35mg, Cyanidin: 0.35mg, Cyanidin: 0.35mg Delphinidin: 0.24mg, Delphinidin: 0.24mg, Delphinidin: 0.24mg, Delphinidin: 0.24mg Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg

## **Nutrients (% of daily need)**

Calories: 240.47kcal (12.02%), Fat: 15.39g (23.68%), Saturated Fat: 7.1g (44.35%), Carbohydrates: 22.25g (7.42%), Net Carbohydrates: 21.66g (7.88%), Sugar: 13.69g (15.21%), Cholesterol: 50.07mg (16.69%), Sodium: 150.68mg (6.55%), Alcohol: 0.1g (100%), Alcohol %: 0.15% (100%), Protein: 4.16g (8.33%), Phosphorus: 98.91mg (9.89%), Vitamin B2: 0.17mg (9.75%), Vitamin A: 484.77IU (9.7%), Selenium: 6.15µg (8.79%), Calcium: 80.58mg (8.06%), Manganese: 0.16mg (8.02%), Potassium: 143.49mg (4.1%), Vitamin B1: 0.06mg (3.93%), Zinc: 0.59mg (3.9%), Vitamin B5: 0.38mg (3.84%), Magnesium: 14.76mg (3.69%), Copper: 0.07mg (3.49%), Vitamin B12: 0.19µg (3.14%), Vitamin E: 0.43mg (2.88%), Iron: 0.47mg (2.61%), Vitamin B6: 0.05mg (2.54%), Folate: 10.06µg (2.52%), Fiber: 0.59g (2.34%), Vitamin B3: 0.31mg (1.55%), Vitamin C: 1.12mg (1.35%), Vitamin K: 1.11µg (1.06%)