

No-Bake Cheesecake



Nutrition Content per 100 g

Calories	330 kcal
Total Fat	25 g
Saturated Fat	15 g
Trans Fat	1 g
Cholesterol	90 mg
Total Carbohydrates	19 g
Dietary Fiber	0 g
Sugars	18 g
Protein	8 g
Calcium	103 mg
Magnesium	13 mg
Phosphorus	77 mg
Potassium	110 mg
Sodium	240 mg
Iron	0 mg
Vitamin A	942 IU
Vitamin C	1 mg

Ingredients	% Weight
Graham cracker piecrust	-
Cheese, cream	51.69
Cream	19.14
Sugar	15.51
Water	6.67
Whey protein concentrate, 80% protein (WPC 80), high-gelling	5.16
Vanilla	0.87
Gelatin	0.50
Lemon peel, grated	0.30
Salt	0.16

Procedure

1. Mix together the cream cheese, sugar and WPC 80.
2. Add vanilla, lemon peel, salt and cream. Blend to incorporate.
3. Add half of the water to the gelatin in a small bowl. When the gelatin is softened, add remaining water (use boiling water) and heat over simmering water until gelatin is dissolved. Stir into the cheese mixture.
4. Pour into graham cracker piecrust. Refrigerate until set (about 3 hours).