

No-Bake Cheesecake



INGREDIENTS

	Usage Levels (%)
Graham cracker pie crust	-
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
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	330kcal
Total Fat	25g
Saturated Fat	15g
Trans Fat	1g
Cholesterol	90mg
Total Carbohydrates	19g
Dietary Fiber	0g
Sugars	18g
Protein	8g
Calcium	103mg
Magnesium	13mg
Phosphorus	77mg
Potassium	110mg
Sodium	240mg
Iron	0mg
Vitamin A	942IU
Vitamin C	1mg

PREPARATION

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**
4. **(use boiling water) and heat over simmering water until gelatin is dissolved. Stir into the cheese mixture. Pour into graham cracker piecrust. Refrigerate until set (about 3 hours).**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.