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## Cheesecake Break Ice Cream ♦

Cheesecake Break Ice Cream is a delicious frozen dessert that combines the creamy goodness of cheesecake with the refreshing taste of ice cream. It is a perfect treat for hot summer days or any time you're craving something sweet and indulgent. The recipe involves blending cheesecake pieces into a creamy ice cream base and adding a graham cracker crust swirl for extra texture and flavor. Whether you're a fan of cheesecake or ice cream, this dessert is sure to satisfy your sweet tooth.

**Recipe Type:** Standard

**Prep Time:** 30 mins

**Cook Time:** N/A

**Total Time:** 30 mins

**Recipe Yield:** 1000 grams

**Number of Servings:** 10

**Serving Size:** 100 g

### Ingredients

500 g cream cheese

500 ml heavy cream

150 g Granulated Sugar

2 tsp	Vanilla Extract
100 g	graham cracker crumbs
50 g	butter

## Directions

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### Step 1

Mixing

In a mixing bowl, beat the cream cheese until smooth.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

Mixing

Add the heavy cream, sugar, and vanilla extract to the bowl. Mix until well combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

Mixing

In a separate bowl, combine the graham cracker crumbs and melted butter to make the crust swirl.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Ice cream maker

Pour the ice cream mixture into an ice cream maker and churn according to manufacturer's instructions.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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## Step 5

Ice cream maker

During the last few minutes of churning, add the graham cracker crust swirl and continue churning until well distributed.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 6

Freezing

Transfer the ice cream to a lidded container and freeze for at least 4 hours or until firm.

**Prep Time:** 0 mins

**Cook Time:** 127 mins

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## Nutrition Facts

**Calories:** 350 kcal

**Fat:** 30 g

**Protein:** 5 g

**Carbohydrates:** 15 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%
Fibers	0 g	0%	0%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	12 g	N/A	N/A
Saturated Fat	20 g	90.91%	117.65%
Fat	30 g	107.14%	120%
Cholesterol	80 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	2 mcg	13.33%	13.33%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	8 mg	0.8%	0.8%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	2 mg	25%	11.11%
Potassium	100 mg	2.94%	3.85%
Zinc	2 mg	18.18%	25%
Selenium	6 mcg	10.91%	10.91%

## Recipe Attributes

### Events

Christmas Easter Thanksgiving Barbecue

### Cuisines

Italian

### Course

Desserts Drinks Salads Snacks

### Cultural

Chinese New Year Easter

### Cost

Under \$10

### Demographics

Kids Friendly Allergy Friendly Heart Healthy

### Diet

Flexitarian Diet Paleo Diet The Whole30 Diet Vegetarian Diet Vegan Diet

## Meal Type

Lunch

Snack

Supper

## Difficulty Level

Easy

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