



Almond Cheesecake with Sour Cream and Blackberries

READY IN



45 min.

SERVINGS



8

CALORIES



662 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 7 ounce almond paste
- ☐ 1 blackberries unsweetened frozen thawed drained
- ☐ 16 ounce cream cheese cut into 1-inch pieces, room temperature
- ☐ 3 large eggs
- ☐ 1.5 teaspoons gelatin powder unflavored
- ☐ 3 ounces graham crackers whole
- ☐ 1 cup cream sour

- ☐ 0.5 cup sugar
- ☐ 3 tablespoons sugar
- ☐ 0.3 cup butter unsalted chilled cut into 1/2-inch pieces ()
- ☐ 0.5 cup whipping cream
- ☐ 2.5 ounces almonds whole cooled toasted

Equipment

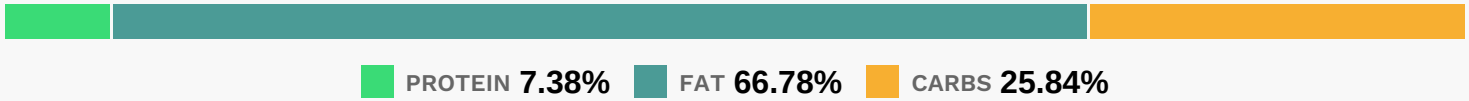
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F. Set aside 1/2 cup (packed) almond paste for filling.
- ☐ Combine remaining almond paste, graham crackers and almonds in processor and grind finely.
- ☐ Add butter; process until moist crumbs form. Press over bottom and 2 inches up sides of 9-inch-diameter springform pan.
- ☐ Bake until crust colors, about 10 minutes. Cool.
- ☐ Wipe out processor. Blend sugar and reserved 1/2 cup almond paste in processor until mixture resembles fine meal, about 1 minute.
- ☐ Add half of cream cheese and process until smooth, about 1 minute.
- ☐ Add remaining cream cheese and process until smooth.
- ☐ Add eggs, cream and almond extract and blend until just combined.
- ☐ Pour filling into crust.
- ☐ Bake cake until just set in center and beginning to crack at edges, about 40 minutes. Cool 10 minutes. Maintain oven temperature.
- ☐ Mix sour cream and 1 tablespoon sugar in small bowl; spoon over hot cake.
- ☐ Bake 3 minutes. Chill cake uncovered until cold, about 1 1/2 hours.

- ☐
- Mix remaining 2 tablespoons plus 1/2 cup sugar and reserved berry juices in heavy small saucepan.
- ☐
- Sprinkle 1 1/2 teaspoons gelatin over.
- ☐
- Let stand 15 minutes. Stir mixture over low heat until sugar and gelatin dissolve (do not boil).
- ☐
- Pour into medium bowl; mix in berries. Refrigerate berry topping until cold and beginning to set, stirring occasionally, about 1 1/2 hours.
- ☐
- Spoon berry topping over chilled cake. Refrigerate until topping is set, at least 3 hours and up to 1 day.

Nutrition Facts



Properties

Glycemic Index:34.52, Glycemic Load:18.52, Inflammation Score:-7, Nutrition Score:13.550434848537%

Flavonoids

Cyanidin: 0.47mg, Cyanidin: 0.47mg, Cyanidin: 0.47mg, Cyanidin: 0.47mg Catechin: 0.21mg, Catechin: 0.21mg, Catechin: 0.21mg, Catechin: 0.21mg Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 662.03kcal (33.1%), Fat: 50.4g (77.54%), Saturated Fat: 23.16g (144.78%), Carbohydrates: 43.87g (14.62%), Net Carbohydrates: 41.19g (14.98%), Sugar: 32.42g (36.03%), Cholesterol: 176.04mg (58.68%), Sodium: 292.4mg (12.71%), Alcohol: 0.04g (100%), Alcohol %: 0.03% (100%), Protein: 12.53g (25.07%), Vitamin E: 6.71mg (44.77%), Vitamin B2: 0.53mg (31.12%), Vitamin A: 1438.39IU (28.77%), Phosphorus: 258.41mg (25.84%), Manganese: 0.43mg (21.66%), Selenium: 14.02µg (20.03%), Magnesium: 74.08mg (18.52%), Calcium: 181.62mg (18.16%), Copper: 0.26mg (12.83%), Folate: 43.63µg (10.91%), Fiber: 2.67g (10.69%), Zinc: 1.52mg (10.11%), Potassium: 315.18mg (9.01%), Iron: 1.61mg (8.94%), Vitamin B5: 0.82mg (8.24%), Vitamin B12: 0.39µg (6.46%), Vitamin B1: 0.09mg (6.17%), Vitamin B3: 1.18mg (5.91%), Vitamin B6: 0.11mg (5.63%), Vitamin D: 0.72µg (4.8%), Vitamin K: 2.7µg (2.57%)