



Almond Joy" Cheesecake

READY IN



90 min.

SERVINGS



10

CALORIES



806 kcal

DESSERT

Ingredients

- 0.5 cup almonds sliced
- 10 servings almonds sliced
- 1.3 cups chocolate graham cracker crumbs
- 10 servings coconut or toasted
- 16 oz cream cheese at room temperature
- 0.5 cup cream of coconut canned
- 1 cup cream of coconut canned
- 3 large eggs at room temperature
- 0.5 cup heavy cream

- 0.3 teaspoon salt
- 0.5 teaspoon salt
- 12 ounces bittersweet chocolate chopped
- 0.5 cup sugar
- 4 tablespoons butter unsalted melted
- 0.5 teaspoon vanilla extract

Equipment

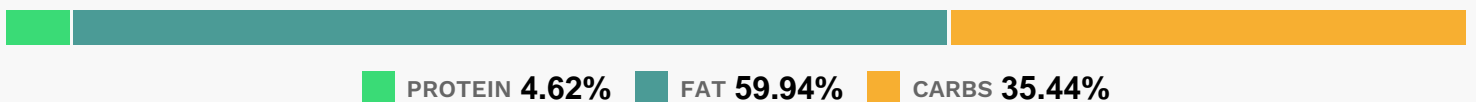
- bowl
- frying pan
- sauce pan
- oven
- knife
- whisk
- wire rack
- plastic wrap
- hand mixer
- roasting pan
- aluminum foil
- spatula
- springform pan
- offset spatula

Directions

- Preheat oven to 350F. Make crust: In a bowl, mix graham cracker crumbs, almonds and salt with a flexible spatula. Stir in melted butter until dry ingredients are lightly moistened. Press mixture into bottom of a 9-inch springform pan. Wrap outside of pan tightly with two layers of aluminum foil.
- Bake for 10 minutes. Cool on a wire rack. Leave foil on.

- Make filling: Using an electric mixer on medium speed, beat cream cheese and sugar until well combined and light, about 2 minutes. Scrape down sides and bottom of bowl and beat again until smooth. Beat in eggs one at a time, beating well after each addition. Scrape down bowl again. Beat in vanilla, cream of coconut and salt. (
- Pour remaining cream of coconut into a small bowl, cover it with plastic and refrigerate to use later in topping.)
- Pour filling onto crust.
- Transfer springform pan to a roasting pan; fill roasting pan with hot tap water until it reaches 1 inch up sides of springform pan.
- Bake for 1 hour, until filling is set but still a bit jiggly in center (it will firm up as it cools). Take springform pan out of roasting pan and remove foil.
- Let cake cool on a wire rack for 1 hour.
- Lightly cover cheesecake with plastic wrap and refrigerate until cold and firm, at least 6 hours.
- Pour cream of coconut and heavy cream into a saucepan and warm over medium-low heat until mixture is just simmering. In a bowl, pour mixture over chocolate and whisk until melted and mixture is smooth.
- Let it cool.
- Pour 1/2 cup to 1 cup topping over cheesecake, spreading with an offset spatula.
- Garnish with toasted coconut and sliced almonds, if desired. Chill until chocolate mixture has set, about 10 minutes. Run a sharp paring knife around inside of pan; release sides. Slice and serve.

Nutrition Facts



Properties

Glycemic Index:12.71, Glycemic Load:7.77, Inflammation Score:-6, Nutrition Score:12.379130425661%

Flavonoids

Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.15mg, Isorhamnetin: 0.15mg, Isorhamnetin: 0.15mg, Isorhamnetin: 0.15mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 805.77kcal (40.29%), Fat: 54.22g (83.42%), Saturated Fat: 32.91g (205.71%), Carbohydrates: 72.12g (24.04%), Net Carbohydrates: 66.32g (24.12%), Sugar: 57.86g (64.28%), Cholesterol: 129.14mg (43.05%), Sodium: 407.23mg (17.71%), Alcohol: 0.07g (100%), Alcohol %: 0.05% (100%), Caffeine: 29.26mg (9.75%), Protein: 9.41g (18.83%), Manganese: 0.74mg (36.98%), Copper: 0.55mg (27.39%), Fiber: 5.8g (23.2%), Phosphorus: 213.18mg (21.32%), Magnesium: 85.05mg (21.26%), Vitamin A: 1022.11IU (20.44%), Selenium: 13.08µg (18.68%), Vitamin B2: 0.28mg (16.57%), Vitamin E: 2.45mg (16.3%), Iron: 2.93mg (16.29%), Zinc: 1.64mg (10.95%), Potassium: 363.29mg (10.38%), Calcium: 99.38mg (9.94%), Vitamin B5: 0.68mg (6.83%), Vitamin B12: 0.32µg (5.38%), Folate: 16.84µg (4.21%), Vitamin K: 4.24µg (4.04%), Vitamin B6: 0.08mg (4%), Vitamin D: 0.57µg (3.83%), Vitamin B1: 0.05mg (3.21%), Vitamin B3: 0.61mg (3.03%)