



Amaretti Cheesecake

READY IN



45 min.

SERVINGS



10

CALORIES



256 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon almond extract
- ☐ 0.7 cup amaretti cookie crumbs (16 cookies)
- ☐ 2 tablespoons butter melted
- ☐ 16 ounce weight cream cheese fat-free divided softened
- ☐ 8 ounce cream cheese softened
- ☐ 2 large eggs
- ☐ 1 tablespoon flour all-purpose
- ☐ 0.7 cup sugar
- ☐ 1 tablespoon sugar

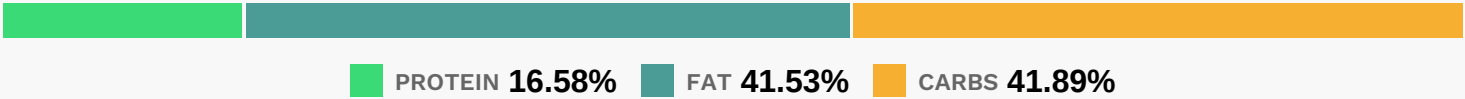
Equipment

- ☐ frying pan
- ☐ paper towels
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ springform pan
- ☐ slow cooker

Directions

- ☐ To prepare crust, combine first 3 ingredients, tossing with a fork until moist and crumbly. Gently press mixture into bottom of a 7-inch springform pan coated with cooking spray.
- ☐ To prepare filling, beat 1 block fat-free cream cheese and 1/3-less-fat cream cheese with a mixer at medium speed until smooth.
- ☐ Add remaining 1 block fat-free cream cheese; beat until blended.
- ☐ Add 2/3 cup sugar and flour; beat well.
- ☐ Add eggs, 1 at a time, beating well after each addition. Stir in almond extract.
- ☐ Pour batter over crust in pan.
- ☐ Pour 1 cup hot water into bottom of a 5-quart electric slow cooker.
- ☐ Place a rack in slow cooker (rack should be taller than water level).
- ☐ Place pan on rack.
- ☐ Place several layers of paper towels over slow cooker insert. Cover and cook on HIGH for 2 hours or until center of cheesecake barely moves when pan is touched.
- ☐ Remove lid from slow cooker; turn off heat, and run a knife around outside edge.
- ☐ Let cheesecake stand in slow cooker 1 hour.
- ☐ Remove cheesecake from slow cooker. Cool to room temperature in pan on a wire rack. Cover and chill at least 6 hours.
- ☐ Cut into wedges.
- ☐ Garnish with raspberries, if desired.

Nutrition Facts



Properties

Glycemic Index:29.22, Glycemic Load:10.9, Inflammation Score:-3, Nutrition Score:5.8073913532755%

Nutrients (% of daily need)

Calories: 255.93kcal (12.8%), Fat: 11.97g (18.41%), Saturated Fat: 6.68g (41.76%), Carbohydrates: 27.17g (9.06%), Net Carbohydrates: 26.86g (9.77%), Sugar: 24.04g (26.71%), Cholesterol: 71.57mg (23.86%), Sodium: 445.36mg (19.36%), Alcohol: 0.1g (100%), Alcohol %: 0.12% (100%), Protein: 10.75g (21.5%), Phosphorus: 282.8mg (28.28%), Calcium: 187.77mg (18.78%), Vitamin B2: 0.23mg (13.28%), Selenium: 7.61µg (10.88%), Vitamin B12: 0.57µg (9.58%), Vitamin A: 452.6IU (9.05%), Vitamin B5: 0.67mg (6.7%), Zinc: 0.93mg (6.22%), Folate: 24.07µg (6.02%), Potassium: 172.04mg (4.92%), Magnesium: 13.48mg (3.37%), Vitamin B6: 0.05mg (2.64%), Vitamin E: 0.37mg (2.5%), Iron: 0.43mg (2.41%), Vitamin B1: 0.03mg (2.23%), Copper: 0.03mg (1.5%), Vitamin D: 0.2µg (1.33%), Fiber: 0.31g (1.25%)