



Amaretti Cheesecake

READY IN



45 min.

SERVINGS



10

CALORIES



311 kcal

SIDE DISH

Ingredients

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

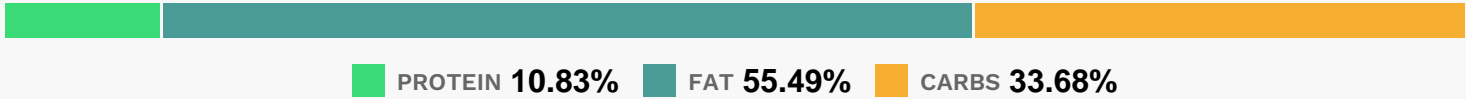
Equipment

- ☐ 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:11.24, Inflammation Score:0, Nutrition Score:5.1230435008588%

Nutrients (% of daily need)

Calories: 311.49kcal (15.57%), Fat: 19.54g (30.07%), Saturated Fat: 11.12g (69.48%), Carbohydrates: 26.68g (8.89%), Net Carbohydrates: 26.37g (9.59%), Sugar: 23.65g (26.28%), Cholesterol: 91.75mg (30.58%), Sodium: 357.36mg (15.54%), Alcohol: 0.1g (100%), Alcohol %: 0.12% (100%), Protein: 8.59g (17.17%), Phosphorus: 188.45mg (18.84%), Vitamin A: 745.17IU (14.9%), Calcium: 130.17mg (13.02%), Vitamin B2: 0.22mg (12.81%), Selenium: 8.45µg (12.07%), Vitamin B12: 0.41µg (6.82%), Vitamin B5: 0.61mg (6.09%), Zinc: 0.71mg (4.7%), Folate: 18.18µg (4.54%), Potassium: 138.93mg (3.97%), Vitamin E: 0.56mg (3.77%), Vitamin B6: 0.05mg (2.71%), Magnesium: 10.53mg (2.63%), Iron: 0.42mg (2.31%), Vitamin B1: 0.03mg (1.97%), Vitamin D: 0.2µg (1.33%), Copper: 0.03mg (1.29%), Fiber: 0.31g (1.25%), Vitamin K: 1.23µg (1.17%)