



Amaretto Cheesecake with Almond Brittle

 Vegetarian

READY IN



140 min.

SERVINGS



16

CALORIES



384 kcal

DESSERT

Ingredients

- ☐ 0.8 cup almonds sliced
- ☐ 1 cup almonds sliced
- ☐ 2 tablespoons amaretto (almond-flavored liqueur)
- ☐ 3 large eggs at room temperature
- ☐ 0.3 cup flour all-purpose
- ☐ 1 Dash salt
- ☐ 1 cup sugar
- ☐ 1 tablespoon sugar

- ☐ 14 ounce condensed milk fat-free sweetened canned
- ☐ 3 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla extract
- ☐ 2 tablespoons water
- ☐ 24 ounce blocks softened

Equipment

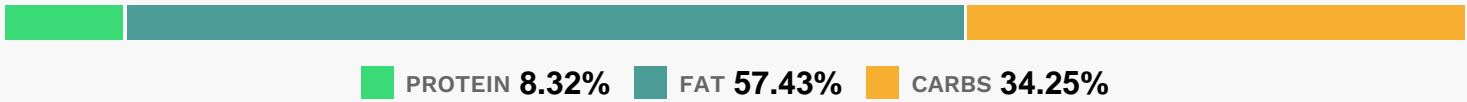
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ ziploc bags
- ☐ springform pan
- ☐ rolling pin
- ☐ serrated knife
- ☐ pastry brush

Directions

- ☐ Place a rack in middle of oven; preheat to 35
- ☐ Coat a 9-inch springform pan with cooking spray; set aside.
- ☐ Place almonds, flour, and sugar in a food processor; process until nuts are finely ground.
- ☐ Add butter; pulse until combined. Press crust evenly over bottom of prepared pan.
- ☐ Bake until golden brown (about 15 minutes).

- ☐ Transfer to a wire rack; cool completely. Reduce oven heat to 30
- ☐ Place cream cheese in a large bowl; beat with an electric mixer at medium–high speed until light and fluffy (about 2 minutes). Gradually add condensed milk, amaretto, and vanilla to mixture; beat until smooth, scraping down sides of bowl as necessary. Reduce mixer speed to medium; add eggs, one at a time, beating well after each addition.
- ☐ Pour batter into prepared pan.
- ☐ Bake until cheesecake is puffed on sides and slightly jiggly in center (55–60 minutes).
- ☐ Let cool completely on a wire rack. Tightly cover and refrigerate until thoroughly chilled and set (at least 8 hours or up to 2 days).
- ☐ To make brittle: Increase oven heat to 35
- ☐ Place almonds on a baking sheet; toast until golden brown and fragrant (about 5–7 minutes), stirring twice. When cool, push almonds close together in an 8-inch circle.
- ☐ Heat a medium heavy saucepan over medium heat; add sugar, water, and salt to pan, stirring until sugar dissolves. Increase heat to high; bring mixture to a boil, washing down sides of the pan with a wet pastry brush to remove sugar crystals. Boil, without stirring, until caramel is a dark amber color, then swirl the pan to even out the color. Immediately pour caramel in a circular motion evenly over almonds on baking sheet, coating well. Allow brittle to cool and harden (about 15 minutes). Break into smaller pieces; place in a large zip-top plastic bag. Crush brittle into 1/2-inch pieces with a rolling pin.
- ☐ To serve, run a knife around inside edge of pan to loosen cake; remove side of pan. Using your palms, coat side of cheesecake with praline pieces; carefully press remaining praline pieces into top of cake.
- ☐ Cut cheesecake into wedges with a serrated knife dipped into hot water; wipe knife dry after each cut.

Nutrition Facts



Properties

Glycemic Index:20.2, Glycemic Load:19.29, Inflammation Score:-5, Nutrition Score:8.1852174375368%

Flavonoids

Cyanidin: 0.25mg, Cyanidin: 0.25mg, Cyanidin: 0.25mg, Cyanidin: 0.25mg Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg

Epigallocatechin: 0.26mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg
Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Naringenin: 0.04mg, Naringenin:
0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Isorhamnetin: 0.27mg, Isorhamnetin: 0.27mg, Isorhamnetin:
0.27mg, Isorhamnetin: 0.27mg 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: 383.57kcal (19.18%), Fat: 24.9g (38.3%), Saturated Fat: 11.98g (74.88%), Carbohydrates: 33.41g (11.14%),
Net Carbohydrates: 32.1g (11.67%), Sugar: 29.43g (32.7%), Cholesterol: 91.9mg (30.63%), Sodium: 181.59mg (7.9%),
Alcohol: 0.57g (100%), Alcohol %: 0.67% (100%), Protein: 8.12g (16.24%), Vitamin B2: 0.37mg (21.89%), Vitamin E:
3.14mg (20.95%), Phosphorus: 178.09mg (17.81%), Selenium: 11.39µg (16.28%), Vitamin A: 753.66IU (15.07%),
Calcium: 145.17mg (14.52%), Manganese: 0.25mg (12.68%), Magnesium: 39.16mg (9.79%), Potassium: 238.78mg
(6.82%), Copper: 0.13mg (6.36%), Vitamin B5: 0.63mg (6.31%), Zinc: 0.9mg (5.99%), Fiber: 1.31g (5.24%), Vitamin
B12: 0.29µg (4.84%), Vitamin B1: 0.07mg (4.8%), Folate: 19.04µg (4.76%), Iron: 0.73mg (4.06%), Vitamin B6: 0.07mg
(3.36%), Vitamin B3: 0.58mg (2.91%), Vitamin D: 0.28µg (1.84%), Vitamin K: 1.26µg (1.2%)