

# Apple Danish Cheesecake

 Vegetarian

READY IN



155 min.

SERVINGS



8

CALORIES



371 kcal

DESSERT

## Ingredients

- 0.3 teaspoon almond extract
- 4 cups apples thinly sliced
- 0.3 cup blanched slivered almonds
- 0.3 cup brown sugar packed
- 0.5 cup butter chilled
- 8 ounces cream cheese softened
- 0.3 teaspoon cream of tartar
- 1 eggs

- 1 tablespoon flour all-purpose
- 0.5 cup almond flour
- 1 teaspoon ground cinnamon
- 0.3 cup granulated sugar white

## Equipment

- bowl
- frying pan
- oven
- knife
- mixing bowl
- wire rack
- cake form

## Directions

- To make dough: in a small bowl, combine 1 cup flour, 1/2 cup ground almonds, and 1/4 cup sugar; cut in butter until crumbly.
- Add extract. Shape dough into a ball, gently press dough against the bottom and up the sides of a 9-inch springform or cake pan. Refrigerate for 30 minutes.
- To make filling: in a medium-sized mixing bowl, beat cream cheese, 1/4 cup sugar, and cream of tartar until smooth.
- Add egg; beat on low just until combined.
- Pour over crust.
- To make topping: in another medium-sized bowl, combine brown sugar, 1 tablespoon flour, and cinnamon.
- Add apples and stir until coated. Spoon over the filling.
- Sprinkle with 1/3 cup slivered almonds.
- Bake at 350 degrees F (175 degrees C) for 40–45 minutes or until golden brown. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

Remove from pan.

## Nutrition Facts

**PROTEIN 5.48%** **FAT 64.71%** **CARBS 29.81%**

### Properties

Glycemic Index:32.39, Glycemic Load:7.59, Inflammation Score:-5, Nutrition Score:5.2960869488509%

### Flavonoids

Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 4.71mg, Epicatechin: 4.71mg, Epicatechin: 4.71mg, Epicatechin: 4.71mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Quercetin: 2.51mg, Quercetin: 2.51mg, Quercetin: 2.51mg, Quercetin: 2.51mg

### Nutrients (% of daily need)

Calories: 370.94kcal (18.55%), Fat: 27.75g (42.69%), Saturated Fat: 13.63g (85.21%), Carbohydrates: 28.77g (9.59%), Net Carbohydrates: 25.92g (9.43%), Sugar: 23.2g (25.78%), Cholesterol: 79.6mg (26.53%), Sodium: 192.27mg (8.36%), Alcohol: 0.04g (100%), Alcohol %: 0.04% (100%), Protein: 5.28g (10.57%), Vitamin A: 799.78IU (16%), Vitamin E: 1.82mg (12.12%), Fiber: 2.85g (11.38%), Vitamin B2: 0.15mg (8.79%), Manganese: 0.17mg (8.29%), Phosphorus: 74.7mg (7.47%), Calcium: 73.39mg (7.34%), Selenium: 4.89µg (6.98%), Potassium: 175mg (5%), Magnesium: 19.88mg (4.97%), Iron: 0.75mg (4.19%), Copper: 0.08mg (3.97%), Vitamin C: 2.88mg (3.5%), Vitamin B5: 0.33mg (3.31%), Vitamin B6: 0.06mg (3.05%), Vitamin K: 3.06µg (2.92%), Folate: 11.46µg (2.87%), Zinc: 0.4mg (2.66%), Vitamin B1: 0.04mg (2.41%), Vitamin B12: 0.14µg (2.26%), Vitamin B3: 0.32mg (1.6%)