



Bakewell cheesecake

 Popular

READY IN



105 min.

SERVINGS



10

CALORIES



844 kcal

DESSERT

Ingredients

- ☐ 200 g almond biscuits
- ☐ 100 g almond flaked toasted
- ☐ 0.5 tsp almond extract
- ☐ 100 g butter melted
- ☐ 900 g packs full-fat cheese soft
- ☐ 250 g caster sugar
- ☐ 4 tbsp flour plain
- ☐ 1 tsp vanilla extract

- ☐ 3 large eggs
- ☐ 200 ml soured cream
- ☐ 300 g just over half a jar cherry jam
- ☐ 10 servings icing sugar and cream

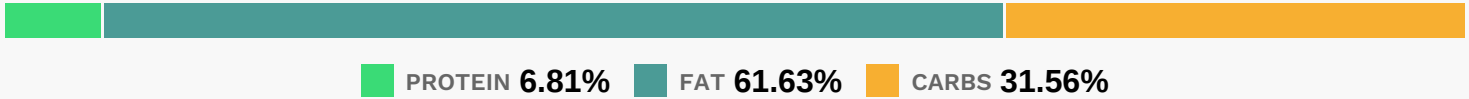
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ rolling pin
- ☐ oven mitt

Directions

- ☐ Heat oven to 200C/180C fan/gas
- ☐ Line the base and sides of a 23cm springform tin with baking parchment. Bash the biscuits and 75g of the flaked almonds to crumbs try double-bagging in food bags and crushing with a rolling pin.
- ☐ Mix with the almond extract and melted butter, then press into the base of the prepared tin and bake for 10 mins. Set aside to cool while you make the filling.
- ☐ In your largest bowl, whisk the cheese with an electric whisk until creamy.
- ☐ Add the sugar and whisk to combine.
- ☐ Whisk in the flour, then the vanilla, the eggs, one at a time, and finally the soured cream.
- ☐ Dollop spoonfuls of mixture into the tin, dotting in tbsps of jam as you go. Smooth the top as gently as you can.
- ☐ Carefully place tin on the middle shelf of the oven and bake for 10 mins. Scatter with remaining almonds. Decrease oven to 110C/90C fan/gas and bake for a further 35 mins. Turn off the oven, keep the door closed and leave cheesecake to cool for 1 hr. Open oven door and leave it ajar for another hour (you can use your oven gloves to wedge it open). Cool for a third hour at room temp, then cover and chill overnight.
- ☐ Remove from the tin and carefully peel off the parchment. Dust with icing sugar and serve with cream.

Nutrition Facts



Properties

Glycemic Index:29.71, Glycemic Load:31.91, Inflammation Score:-8, Nutrition Score:17.056086975595%

Flavonoids

Cyanidin: 0.74mg, Cyanidin: 0.74mg, Cyanidin: 0.74mg, Cyanidin: 0.74mg Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg Epigallocatechin: 0.78mg, Epigallocatechin: 0.78mg, Epigallocatechin: 0.78mg, Epigallocatechin: 0.78mg Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 843.85kcal (42.19%), Fat: 59.37g (91.34%), Saturated Fat: 26.9g (168.13%), Carbohydrates: 68.39g (22.8%), Net Carbohydrates: 64.22g (23.35%), Sugar: 52.83g (58.69%), Cholesterol: 179.67mg (59.89%), Sodium: 384.65mg (16.72%), Alcohol: 0.22g (100%), Alcohol %: 0.12% (100%), Protein: 14.77g (29.53%), Vitamin E: 8.96mg (59.7%), Vitamin B2: 0.7mg (41.06%), Manganese: 0.74mg (36.85%), Vitamin A: 1661.03IU (33.22%), Phosphorus: 296.45mg (29.65%), Magnesium: 94.98mg (23.74%), Selenium: 16.21µg (23.16%), Calcium: 205.29mg (20.53%), Copper: 0.38mg (18.83%), Fiber: 4.16g (16.64%), Potassium: 414.01mg (11.83%), Zinc: 1.7mg (11.3%), Iron: 1.79mg (9.97%), Vitamin B5: 0.98mg (9.79%), Folate: 38.61µg (9.65%), Vitamin B1: 0.12mg (8.07%), Vitamin B3: 1.39mg (6.96%), Vitamin B6: 0.13mg (6.64%), Vitamin B12: 0.39µg (6.49%), Vitamin C: 2.82mg (3.41%), Vitamin K: 2.94µg (2.8%), Vitamin D: 0.3µg (2%)