

# Best Ever Cheesecake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



451 kcal

DESSERT

## Ingredients

- 0.5 cup butter
- 20 ounces cream cheese
- 1 egg yolk
- 2 eggs
- 1.5 tablespoons flour all-purpose
- 2 tablespoons cup heavy whipping cream
- 0.5 teaspoon lemon zest
- 0.1 teaspoon salt

- 0.1 teaspoon vanilla extract
- 0.6 cup granulated sugar white

## Equipment

- frying pan
- oven
- springform pan

## Directions

- Preheat oven to 400 degrees F (205 degrees C).
- Combine 1 cup of the flour, 1/4 cup of the sugar and 1 teaspoon grated lemon peel.
- Cut in the butter or margarine until the mixture resembles coarse crumbs. Stir in the beaten egg yolk and 1/4 teaspoon vanilla. Pat 1/3 of the dough into the bottom of one 9 inch springform pan with the sides removed.
- Bake at 400 degrees F (205 degrees C) for 6 minutes.
- Let cool then butter sides of pan and attach to bottom. Pat the remaining dough evenly on the sides to a height of 2 inches.
- To Make Filling: Preheat oven to 500 degrees F (260 degree C). Stir cream cheese to soften, then beat until fluffy add 1/8 teaspoon vanilla and 1/2 teaspoon grated lemon peel.
- Mix 1 1/2 tablespoons flour, 1/8 teaspoon salt and the remaining sugar together. Gradually blend this mixture into the cream cheese mixture.
- Add the eggs and the egg yolk one at a time, beating well after each one. Gently stir in the heavy cream.
- Pour batter into the prepared crust.
- Bake at 500 degrees F (260 degrees C) for 5 to 8 minutes or until top edge of crust is golden. Reduce heat to 200 degrees F (100 degrees C) and continue baking for 1 hour.
- Remove cake from oven and cool in pan for at least 3 hours.
- Remove sides of pan to serve.

## Nutrition Facts



■ PROTEIN 5.63% ■ FAT 76.23% ■ CARBS 18.14%

## Properties

Glycemic Index:27.76, Glycemic Load:12.74, Inflammation Score:-6, Nutrition Score:5.6882609018813%

## Nutrients (% of daily need)

Calories: 451.02kcal (22.55%), Fat: 38.95g (59.92%), Saturated Fat: 23.03g (143.95%), Carbohydrates: 20.85g (6.95%), Net Carbohydrates: 20.8g (7.56%), Sugar: 18.45g (20.5%), Cholesterol: 171.54mg (57.18%), Sodium: 368.02mg (16%), Alcohol: 0.02g (100%), Alcohol %: 0.02% (100%), Protein: 6.48g (12.95%), Vitamin A: 1453.41IU (29.07%), Selenium: 11.56µg (16.51%), Vitamin B2: 0.25mg (14.54%), Phosphorus: 113.51mg (11.35%), Calcium: 84.25mg (8.43%), Vitamin E: 1.15mg (7.65%), Vitamin B5: 0.67mg (6.72%), Vitamin B12: 0.33µg (5.46%), Folate: 18µg (4.5%), Zinc: 0.58mg (3.88%), Potassium: 120.27mg (3.44%), Vitamin B6: 0.07mg (3.44%), Vitamin D: 0.4µg (2.68%), Vitamin K: 2.65µg (2.53%), Vitamin B1: 0.04mg (2.48%), Iron: 0.41mg (2.29%), Magnesium: 8.69mg (2.17%), Copper: 0.03mg (1.31%), Manganese: 0.02mg (1.13%)