



Brandy Alexander Cheesecake

READY IN



668 min.

SERVINGS



12

CALORIES



638 kcal

DESSERT

Ingredients

- ☐ 12 servings garnishes: blackberries
- ☐ 4 tablespoons brandy divided
- ☐ 6 tablespoons butter melted
- ☐ 3 tablespoons cornstarch
- ☐ 32 oz cream cheese softened
- ☐ 4 tablespoons creme de cacao liqueur divided
- ☐ 4 large eggs at room temperature
- ☐ 10 oz chocolate-flavored graham crackers crushed bear-shaped ()
- ☐ 16 oz cup heavy whipping cream sour

- ☐ 1.3 cups sugar
- ☐ 2 tablespoons sugar divided

Equipment

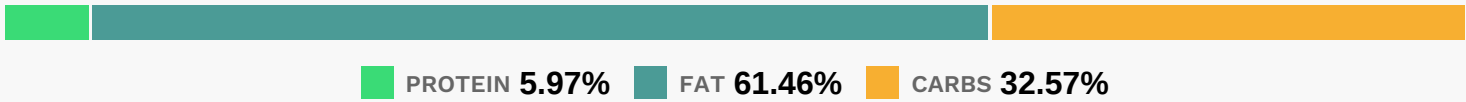
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 325
- ☐ Stir together crushed graham crackers, butter, and 1 Tbsp. sugar. Press mixture on bottom and halfway up sides of a 9-inch springform pan. Freeze 10 minutes.
- ☐ Beat cream cheese, 1 1/4 cups sugar, and cornstarch at medium speed with an electric mixer 2 to 3 minutes or until smooth.
- ☐ Add eggs, 1 at a time, beating at low speed just until yellow disappears after each addition.
- ☐ Add 3 Tbsp. brandy and 3 Tbsp. crme de cacao, and beat just until blended.
- ☐ Pour into prepared crust.
- ☐ Bake at 325 for 1 hour or just until center is almost set.
- ☐ During last 2 minutes of baking, stir together sour cream and remaining 1 Tbsp. sugar, 1 Tbsp. brandy, and 1 Tbsp. crme de cacao.
- ☐ Spread sour cream mixture over cheesecake.
- ☐ Bake at 325 for 8 more minutes.
- ☐ Remove cheesecake from oven; gently run a knife along outer edge of cheesecake, and cool completely in pan on a wire rack (about 1 1/2 hours). Cover and chill 8 to 24 hours.
- ☐ Remove sides of springform pan, and place cheesecake on a serving plate.
- ☐ Garnish, if desired.
- ☐ *Coffee liqueur may be substituted. We tested with Kahla.

Note: We tested with Nabisco Teddy Grahams chocolate graham snacks.

Nutrition Facts



Properties

Glycemic Index:27.6, Glycemic Load:29.81, Inflammation Score:-7, Nutrition Score:8.3656522217004%

Flavonoids

Cyanidin: 1mg, Cyanidin: 1mg, Cyanidin: 1mg, Cyanidin: 1mg Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 638.24kcal (31.91%), Fat: 43.04g (66.22%), Saturated Fat: 23.58g (147.36%), Carbohydrates: 51.33g (17.11%), Net Carbohydrates: 50.45g (18.35%), Sugar: 33.87g (37.64%), Cholesterol: 175.71mg (58.57%), Sodium: 473.93mg (20.61%), Alcohol: 2.61g (100%), Alcohol %: 1.68% (100%), Protein: 9.4g (18.8%), Vitamin A: 1517.85IU (30.36%), Vitamin B2: 0.38mg (22.2%), Phosphorus: 192.7mg (19.27%), Selenium: 13.28µg (18.98%), Calcium: 141.74mg (14.17%), Vitamin B5: 0.82mg (8.24%), Zinc: 1.19mg (7.95%), Iron: 1.41mg (7.82%), Vitamin E: 1.14mg (7.62%), Folate: 28.23µg (7.06%), Vitamin B12: 0.41µg (6.77%), Magnesium: 26.92mg (6.73%), Potassium: 215.77mg (6.16%), Vitamin B1: 0.09mg (5.76%), Vitamin B6: 0.11mg (5.52%), Vitamin B3: 1.02mg (5.1%), Fiber: 0.87g (3.5%), Vitamin K: 2.89µg (2.75%), Copper: 0.04mg (2.24%), Vitamin D: 0.33µg (2.22%), Manganese: 0.03mg (1.32%)