



Brownie-Bottom Lemon Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



746 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons all purpose flour
- ☐ 3 ounces bittersweet chocolate 54% 60% chopped (to cacao)
- ☐ 12 servings bittersweet chocolate curls
- ☐ 40 ounce cream cheese room temperature
- ☐ 1 large eggs
- ☐ 2 large egg yolks
- ☐ 5 large eggs
- ☐ 0.3 cup brown sugar packed ()
- ☐ 0.3 cup heavy whipping cream

- ☐ 1 optional: lemon halved lengthwise thinly sliced
- ☐ 4 teaspoons juice of lemon fresh
- ☐ 1 tablespoon lemon zest finely grated
- ☐ 0.1 teaspoon salt
- ☐ 1 cup heavy whipping cream sour
- ☐ 3.3 cups sugar
- ☐ 0.3 cup butter unsalted ()
- ☐ 1.5 teaspoons cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla extract

Equipment

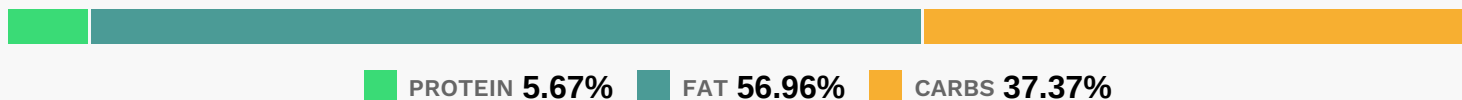
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ spatula
- ☐ springform pan
- ☐ offset spatula

Directions

- ☐ Preheat oven to 350°F. Spray inside of 9-inch-diameter springform pan with 2 3/4-inch-to 3-inch-high sides with nonstick spray.
- ☐ Whisk flour, cocoa, and salt in small bowl; set aside.
- ☐ Combine chocolate and butter in medium metal bowl; place bowl over saucepan of simmering water and stir until melted and smooth.
- ☐ Remove bowl from over water.

- ☐ Add both sugars to chocolate mixture and whisk until blended.
- ☐ Let cool until mixture is barely lukewarm, about 10 minutes.
- ☐ Whisk egg and vanilla into chocolate mixture. Fold flour mixture into chocolate mixture.
- ☐ Spread brownie batter evenly over bottom of prepared pan.
- ☐ Bake brownie crust until top looks slightly cracked and tester inserted into center comes out with some moist crumbs attached, about 20 minutes.
- ☐ Transfer pan to rack; cool crust to room temperature, about 30 minutes. Maintain oven temperature.
- ☐ Place pan with cooled crust on rimmed baking sheet. Using electric mixer, beat cream cheese in large bowl until smooth.
- ☐ Add sugar, flour, lemon peel, and lemon juice; beat until smooth.
- ☐ Add eggs and yolks, 1 at a time, beating just until incorporated after each addition. Beat in 1/2 cup sour cream and whipping cream.
- ☐ Pour filling over brownie crust in pan; smooth top.
- ☐ Bake cake until puffed, light golden, and set around edges (center will still move slightly when pan is gently shaken), about 1 hour 20 minutes.
- ☐ Remove cake from oven. Maintain oven temperature.
- ☐ Spoon 1 cup sour cream in dollops over top of cake, then spread evenly over top with offset spatula. Return cake to oven and bake 5 minutes. Run small sharp knife around sides of cake to loosen.
- ☐ Place pan with cake directly in refrigerator and chill uncovered overnight (cake may sink in center). DO AHEAD: Can be made 2 days ahead. Keep chilled.
- ☐ Remove pan sides from cake. Run thin sharp knife between pan bottom and crust to loosen. Using 2 metal spatulas as aid, transfer cake to platter.
- ☐ Garnish top edge of cake with chocolate curls and lemon slices.

Nutrition Facts



Properties

Glycemic Index: 16.47, Glycemic Load: 40.06, Inflammation Score: -7, Nutrition Score: 10.390434918196%

Flavonoids

Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg Epicatechin: 0.25mg, Epicatechin: 0.25mg, Epicatechin: 0.25mg, Epicatechin: 0.25mg Eriodictyol: 2mg, Eriodictyol: 2mg, Eriodictyol: 2mg, Eriodictyol: 2mg Hesperetin: 2.75mg, Hesperetin: 2.75mg, Hesperetin: 2.75mg, Hesperetin: 2.75mg Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg, Luteolin: 0.17mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 745.65kcal (37.28%), Fat: 48.31g (74.33%), Saturated Fat: 27.45g (171.53%), Carbohydrates: 71.3g (23.77%), Net Carbohydrates: 70.26g (25.55%), Sugar: 66.25g (73.61%), Cholesterol: 246.61mg (82.2%), Sodium: 368.54mg (16.02%), Alcohol: 0.06g (100%), Alcohol %: 0.03% (100%), Caffeine: 7.24mg (2.41%), Protein: 10.83g (21.65%), Vitamin A: 1761.82IU (35.24%), Selenium: 19.84µg (28.34%), Vitamin B2: 0.41mg (24.3%), Phosphorus: 205.36mg (20.54%), Calcium: 145.94mg (14.59%), Vitamin B5: 1.15mg (11.46%), Vitamin E: 1.44mg (9.62%), Vitamin B12: 0.56µg (9.27%), Copper: 0.16mg (7.98%), Zinc: 1.19mg (7.9%), Magnesium: 30.47mg (7.62%), Vitamin C: 6.26mg (7.59%), Potassium: 263.59mg (7.53%), Manganese: 0.15mg (7.51%), Iron: 1.34mg (7.47%), Folate: 29.64µg (7.41%), Vitamin B6: 0.13mg (6.46%), Vitamin D: 0.8µg (5.36%), Fiber: 1.04g (4.15%), Vitamin B1: 0.06mg (3.91%), Vitamin K: 3.45µg (3.28%), Vitamin B3: 0.29mg (1.45%)