



Carrot Cake Cheesecake with Raisins

READY IN



390 min.

SERVINGS



12

CALORIES



382 kcal

DESSERT

Ingredients

- 3 Tbsp butter melted
- 1 cup carrots shredded finely
- 24 oz philadelphia cream cheese divided softened
- 4 eggs
- 0.5 cup flour divided
- 1 cup graham cracker crumbs
- 0.5 cup granulated sugar divided
- 0.5 tsp ground cinnamon
- 0.3 tsp ground ginger

- 0.5 tsp ground nutmeg
- 0.3 cup orange juice divided
- 1 cup powdered sugar sifted
- 0.3 cup raisins

Equipment

- bowl
- frying pan
- oven
- knife
- blender
- springform pan

Directions

- Heat oven to 325F.
- Combine graham crumbs, 3 Tbsp. granulated sugar, cinnamon and butter; press onto bottom of 9-inch springform pan.
- Bake 10 min.
- Beat 2-1/2 pkg. cream cheese, 1/4 cup flour and remaining granulated sugar in large bowl with mixer until blended.
- Add 1/4 cup orange juice; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Combine carrots, raisins, spices and remaining flour.
- Add to cream cheese mixture; beat just until blended.
- Pour over crust.
- Bake 45 to 50 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.
- Beat remaining cream cheese and orange juice in medium bowl with mixer until blended. Gradually beat in powdered sugar; spread over cheesecake.

Nutrition Facts

PROTEIN 6.83% FAT 56.99% CARBS 36.18%

Properties

Glycemic Index:39.89, Glycemic Load:15.31, Inflammation Score:-9, Nutrition Score:8.0400000862453%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.82mg, Hesperetin: 0.82mg, Hesperetin: 0.82mg, Hesperetin: 0.82mg Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg 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: 381.5kcal (19.07%), Fat: 24.59g (37.83%), Saturated Fat: 12.65g (79.06%), Carbohydrates: 35.12g (11.71%), Net Carbohydrates: 34.15g (12.42%), Sugar: 23.02g (25.58%), Cholesterol: 111.83mg (37.28%), Sodium: 286.69mg (12.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.63g (13.26%), Vitamin A: 2762.04IU (55.24%), Selenium: 11.32µg (16.17%), Vitamin B2: 0.26mg (15.21%), Phosphorus: 117.78mg (11.78%), Calcium: 77.18mg (7.72%), Folate: 29.05µg (7.26%), Vitamin B1: 0.09mg (6.21%), Vitamin B5: 0.62mg (6.18%), Iron: 1mg (5.57%), Vitamin E: 0.83mg (5.53%), Potassium: 189mg (5.4%), Manganese: 0.1mg (5.25%), Vitamin C: 4.25mg (5.15%), Zinc: 0.69mg (4.58%), Vitamin B6: 0.09mg (4.5%), Vitamin B12: 0.26µg (4.31%), Vitamin B3: 0.81mg (4.04%), Fiber: 0.98g (3.91%), Magnesium: 15.5mg (3.88%), Vitamin K: 2.7µg (2.57%), Copper: 0.05mg (2.5%), Vitamin D: 0.29µg (1.96%)