



Cheesecake

 Vegetarian

READY IN



80 min.

SERVINGS



10

CALORIES



513 kcal

DESSERT

Ingredients

- ☐ 16 ounces cream cheese at room temperature
- ☐ 5 large eggs room temperature
- ☐ 1 cup graham cracker crumbs
- ☐ 0.5 cup heavy cream
- ☐ 10 servings raspberry sauce fresh
- ☐ 1 cup heavy whipping cream sour
- ☐ 0.7 cup sugar
- ☐ 1 tablespoon sugar

- ☐ 0.3 cup butter unsalted melted
- ☐ 1 tablespoon vanilla extract

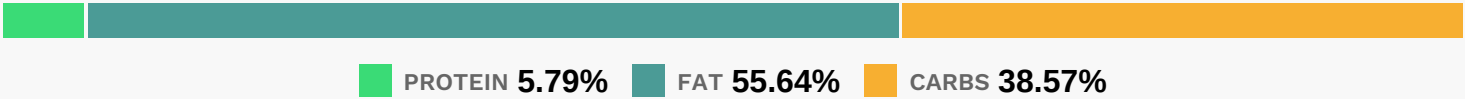
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ plastic wrap
- ☐ springform pan
- ☐ offset spatula

Directions

- ☐ Position a rack in the middle of the oven and preheat to 350 degrees F.
- ☐ To make the crust: In a small bowl, mix the cracker crumbs with the melted butter and the sugar together until evenly moistened. Press the crumb mixture onto the bottom of a 9-inch springform pan.
- ☐ Bake the crust until golden brown, about 10 to 12 minutes. Cool the pan on a rack.
- ☐ Lower the oven temperature to 325 degrees F. In the bowl of a standing mixer fitted with the paddle attachment, or with a hand-held mixer, cream the cream cheese on medium speed until smooth. Gradually add the sugar and beat until light and fluffy. (Stop mixing and scrape down the sides of the bowl and beaters as needed.) Beat in the sour cream.
- ☐ Add the eggs, one at a time, beating well after each addition. Stir in the vanilla and cream.
- ☐ Pour the batter into the prepared pan.
- ☐ Bake until the top of the cheesecake is lightly browned, but the center still jiggles slightly, about 45 minutes. Cool the cake in the pan on a rack. Cover with plastic wrap and refrigerate overnight before serving.
- ☐ To remove the cake from the pan, run a knife or offset spatula around the edges to release the edges from the pan. Open the springform pan and remove the ring.
- ☐ Cut the cheesecake into wedges and serve with berries or a raspberry sauce if desired.

Nutrition Facts



Properties

Glycemic Index:24.12, Glycemic Load:15.35, Inflammation Score:-6, Nutrition Score:7.2486956637839%

Nutrients (% of daily need)

Calories: 513.03kcal (25.65%), Fat: 32.27g (49.64%), Saturated Fat: 18.05g (112.83%), Carbohydrates: 50.32g (16.77%), Net Carbohydrates: 49.77g (18.1%), Sugar: 29.95g (33.27%), Cholesterol: 178.03mg (59.34%), Sodium: 252.49mg (10.98%), Alcohol: 0.45g (100%), Alcohol %: 0.33% (100%), Protein: 7.55g (15.1%), Vitamin A: 1211.05IU (24.22%), Selenium: 13.23µg (18.9%), Vitamin B2: 0.31mg (18.52%), Phosphorus: 142.72mg (14.27%), Calcium: 99.65mg (9.96%), Vitamin B5: 0.77mg (7.74%), Vitamin E: 1.02mg (6.79%), Vitamin C: 5.48mg (6.65%), Vitamin B12: 0.4µg (6.65%), Folate: 24µg (6%), Zinc: 0.85mg (5.65%), Iron: 0.98mg (5.44%), Vitamin D: 0.78µg (5.17%), Potassium: 172.25mg (4.92%), Vitamin B6: 0.09mg (4.75%), Magnesium: 16.96mg (4.24%), Manganese: 0.08mg (4.09%), Vitamin B1: 0.05mg (3.41%), Copper: 0.05mg (2.46%), Vitamin B3: 0.48mg (2.38%), Vitamin K: 2.42µg (2.3%), Fiber: 0.55g (2.21%)