

Cheesecake



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



325 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 24 ounce cream cheese
- ☐ 5 eggs
- ☐ 0.3 teaspoon salt
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 0.3 teaspoon vanilla extract
- ☐ 2 tablespoons sugar white

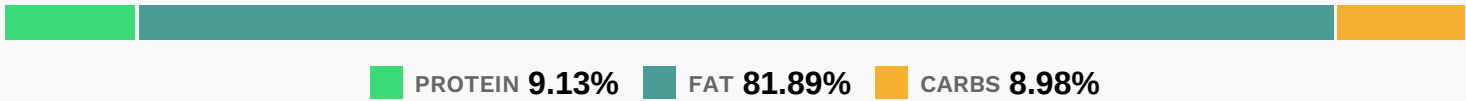
Equipment

- ☐ bowl
- ☐ oven

Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). In a large bowl, combine cream cheese, 1 cup sugar, almond extract, eggs and salt. Beat until smooth.
- ☐ Pour into a greased deep dish pie plate.
- ☐ Bake at 325 degrees F (165 degrees C) for 45 to 50 minutes.
- ☐ Remove from oven and let cool for 20 minutes.
- ☐ To Make Topping: combine sour cream, 2 tablespoons sugar and 1/4 teaspoon vanilla extract and stir until smooth.
- ☐ Spread evenly on top of the baked cheesecake, then bake 10 minutes at 325 degrees F (165 degrees C) to set the top.
- ☐ Let cool, refrigerate several hours before serving.

Nutrition Facts



Properties

Glycemic Index:9.71, Glycemic Load:2.69, Inflammation Score:-6, Nutrition Score:5.9673913639525%

Nutrients (% of daily need)

Calories: 324.95kcal (16.25%), Fat: 29.97g (46.1%), Saturated Fat: 16.76g (104.72%), Carbohydrates: 7.39g (2.46%), Net Carbohydrates: 7.39g (2.69%), Sugar: 5.84g (6.49%), Cholesterol: 164.13mg (54.71%), Sodium: 310.19mg (13.49%), Alcohol: 0.07g (100%), Alcohol %: 0.08% (100%), Protein: 7.52g (15.04%), Vitamin A: 1175.85IU (23.52%), Selenium: 13.47µg (19.24%), Vitamin B2: 0.3mg (17.43%), Phosphorus: 133.85mg (13.39%), Calcium: 101.63mg (10.16%), Vitamin B5: 0.8mg (8.02%), Vitamin B12: 0.39µg (6.56%), Vitamin E: 0.9mg (6.02%), Zinc: 0.7mg (4.67%), Folate: 17.84µg (4.46%), Potassium: 149.28mg (4.27%), Vitamin B6: 0.09mg (4.25%), Vitamin D: 0.44µg (2.93%), Magnesium: 11.09mg (2.77%), Iron: 0.48mg (2.65%), Vitamin B1: 0.03mg (1.94%), Vitamin K: 1.84µg (1.75%), Copper: 0.03mg (1.63%)