



Cheesecake Sampler

READY IN



45 min.

SERVINGS



8

CALORIES



1004 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 24 ounce cream sour
- ☐ 32 ounce cream cheese softened
- ☐ 7 large eggs
- ☐ 2 cups graham cracker crumbs
- ☐ 1.8 cups sugar
- ☐ 2 tablespoons sugar
- ☐ 1 tablespoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ ziploc bags
- ☐ microwave
- ☐ springform pan

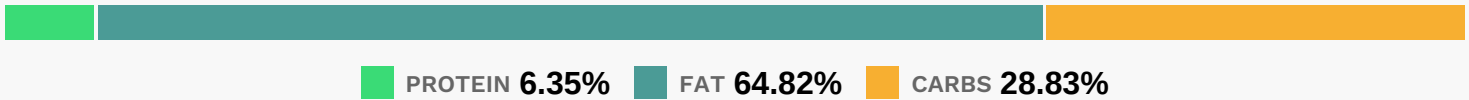
Directions

- ☐ Combine first 3 ingredients; stir well. Press mixture firmly onto bottom and up sides of a lightly greased 9" springform pan. Chill thoroughly.
- ☐ Beat cream cheese at high speed of a heavy-duty electric mixer until fluffy. Gradually add 1 3/4 cups sugar, beating well.
- ☐ Add eggs, one at a time, beating well after each addition.
- ☐ Add sour cream and vanilla; beat at low speed until smooth.
- ☐ Pour into prepared pan.
- ☐ Bake at 300 for 1 hour and 25 minutes. Turn off oven, and leave cheesecake in oven 4 hours. (Do not open oven door.)
- ☐ Remove from oven; cool completely on wire rack. Cover and chill 8 hours.
- ☐ Remove sides of springform pan; transfer cheesecake to a serving platter.
- ☐ Cut into 8 wedges; top each slice with desired Cheesecake Toppings.
- ☐ Brush orange marmalade evenly over slice.
- ☐ Cut candied orange slices in halves, thirds, and quarters. Arrange them over slice.
- ☐ Black-and-White Cheesecake: Spoon one can each ready-made chocolate and cream cheese frostings into separate microwave-safe bowls. Microwave each at HIGH 20 seconds or until just soft and pipeable. Spoon frostings into separate heavy-duty, zip-top plastic bags. Seal; snip a tiny hole in the corner of each bag. Pipe chocolate frosting in a zigzag fashion over

slice. Pipe cream cheese frosting over chocolate frosting in opposite direction. Pipe additional chocolate frosting over cream cheese frosting.

- ☐ Place chocolate-covered coffee beans on crust edge, using chocolate frosting to secure in place.
- ☐ Coconut Cheesecake: Spoon one can ready-made cream cheese frosting into a microwave safe bowl. Microwave on HIGH for 40 seconds or until melted and pourable.
- ☐ Pour over slice; sprinkle with grated fresh or frozen coconut.
- ☐ Walnut Cheesecake: Spoon walnuts-in-syrup ice cream topping over slice. (We tested with Smuckers.)
- ☐ Peppermint Cheesecake: Spoon one can ready-made cream cheese frosting into microwave safe bowl. Microwave HIGH for 30 seconds or until almost melted and stirrable.
- ☐ Combine frosting and crushed peppermint candy. Stir well.
- ☐ Spread over slice.
- ☐ Place whole pillow-shaped peppermint candies around edge of crust.
- ☐ Brush melted seedless raspberry jam over slice. Arrange fresh raspberries over slice; brush lightly with additional melted jam.
- ☐ Caf au Lait Cheesecake: Spoon sweetened whipped cream or thawed frozen whipped topping into a decorating bag fitted with a large star tip. Pipe rosettes over slice, and sprinkle evenly with ground cinnamon.
- ☐ Place a pirouline cookie on the crust edge of slice.
- ☐ Holly Cheesecake: Pipe green cake decorating gel in shape of holly leaves over slice. Arrange 3 red candy-coated chocolate-covered peanuts at top of leaves.

Nutrition Facts



Properties

Glycemic Index:30.15, Glycemic Load:45.64, Inflammation Score:-9, Nutrition Score:14.29652172327%

Nutrients (% of daily need)

Calories: 1003.57kcal (50.18%), Fat: 73.34g (112.83%), Saturated Fat: 35.56g (222.27%), Carbohydrates: 73.41g (24.47%), Net Carbohydrates: 72.7g (26.44%), Sugar: 59.02g (65.58%), Cholesterol: 327.46mg (109.15%), Sodium:

717.35mg (31.19%), Alcohol: 0.56g (100%), Alcohol %: 0.22% (100%), Protein: 16.16g (32.32%), Vitamin A: 2796.53IU (55.93%), Vitamin B2: 0.67mg (39.39%), Selenium: 26.61µg (38.02%), Phosphorus: 318.38mg (31.84%), Calcium: 241.89mg (24.19%), Vitamin B5: 1.62mg (16.15%), Vitamin E: 2.2mg (14.65%), Vitamin B12: 0.83µg (13.86%), Zinc: 1.83mg (12.17%), Folate: 45.67µg (11.42%), Potassium: 362.84mg (10.37%), Iron: 1.84mg (10.24%), Vitamin B6: 0.2mg (9.77%), Magnesium: 36.97mg (9.24%), Vitamin B1: 0.11mg (7.34%), Vitamin D: 0.88µg (5.83%), Vitamin B3: 1.02mg (5.1%), Copper: 0.08mg (3.9%), Vitamin K: 3.79µg (3.61%), Fiber: 0.71g (2.86%), Manganese: 0.04mg (1.98%)