



Cheesecake Tart with Cranberries in Port Glaze

READY IN



45 min.

SERVINGS



12

CALORIES



516 kcal

DESSERT

Ingredients

- 1 cinnamon sticks
- 2 cups cranberries fresh frozen thawed
- 8 ounce cream cheese cut into pieces
- 1 teaspoon gelatin powder unflavored
- 1.8 cups graham cracker crumbs
- 2 strips orange zest
- 1 cup port wine
- 1 cup cream sour chilled

- 1 cup sugar
- 6 tablespoons butter unsalted melted ()
- 0.5 vanilla pod split
- 1 teaspoon vanilla extract
- 1 tablespoon water
- 3 cups whipping cream chilled
- 1 star anise whole

Equipment

- bowl
- frying pan
- sauce pan
- oven
- whisk
- hand mixer
- springform pan

Directions

- Preheat oven to 350°F. Blend graham cracker crumbs and sugar in processor until combined. Gradually add butter and process until moist clumps form. Press crumbs onto bottom and 1/2 inches up sides of 10-inch-diameter springform pan with removable bottom.
- Bake until set, about 12 minutes.
- Transfer to rack; cool completely.
- Place 1/2 cup whipping cream in medium bowl; sprinkle gelatin over.
- Let stand 5 minutes.
- Combine 1 cup whipping cream and cream cheese in heavy medium saucepan.
- Whisk over medium-high heat until mixture is smooth and just beginning to simmer.
- Remove from heat.
- Add gelatin mixture; whisk to dissolve. Strain into large bowl.

- Let stand 45 minutes to cool.
- Combine remaining 1 1/2 cups whipping cream, sour cream, sugar, and vanilla extract in another large bowl. Scrape in seeds from vanilla bean; reserve bean for another use. Using electric mixer, beat until mixture thickens and peaks form. Fold into cream cheese mixture in 3 additions.
- Transfer filling to prepared crust. Cover and chill until set, at least 6 hours and up to 1 day.
- Place 1 tablespoon water in small bowl.
- Sprinkle gelatin over.
- Let stand 5 minutes.
- Bring Port, sugar, star anise, cinnamon stick, cloves, and orange peel to boil in heavy large saucepan over high heat, stirring until sugar dissolves. Reduce heat to medium and simmer 5 minutes.
- Add cranberries and simmer mixture until cranberries begin to pop, stirring occasionally, about 5 minutes.
- Remove from heat. Stir some of hot cranberry liquid into gelatin mixture in small bowl to melt gelatin; stir gelatin mixture into cranberry mixture in saucepan.
- Transfer to medium bowl; refrigerate until cold. (Can be made 1 day ahead. Cover and keep refrigerated.)
- Just before serving, remove pan sides to release tart.
- Cut cheesecake tart into wedges. Spoon cranberry mixture over each wedge and serve.
- * A brown star-shaped seedpod that can be found at Asian markets and specialty foods stores, as well as in the spice section of some supermarkets.

Nutrition Facts

  

 PROTEIN **3.69%**  FAT **68.87%**  CARBS **27.44%**

Properties

Glycemic Index:18.84, Glycemic Load:19.15, Inflammation Score:-7, Nutrition Score:6.1847826708918%

Flavonoids

Cyanidin: 7.74mg, Cyanidin: 7.74mg, Cyanidin: 7.74mg, Cyanidin: 7.74mg Petunidin: 1.33mg, Petunidin: 1.33mg, Petunidin: 1.33mg, Petunidin: 1.33mg Delphinidin: 2.06mg, Delphinidin: 2.06mg, Delphinidin: 2.06mg, Delphinidin:

2.06mg Malvidin: 19.04mg, Malvidin: 19.04mg, Malvidin: 19.04mg, Malvidin: 19.04mg Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg Peonidin: 8.98mg, Peonidin: 8.98mg, Peonidin: 8.98mg, Peonidin: 8.98mg Catechin: 2.04mg, Catechin: 2.04mg, Catechin: 2.04mg, Catechin: 2.04mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 2.24mg, Epicatechin: 2.24mg, Epicatechin: 2.24mg, Epicatechin: 2.24mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 1.11mg, Myricetin: 1.11mg, Myricetin: 1.11mg, Myricetin: 1.11mg Quercetin: 2.86mg, Quercetin: 2.86mg, Quercetin: 2.86mg, Quercetin: 2.86mg

Nutrients (% of daily need)

Calories: 516.09kcal (25.8%), Fat: 38.73g (59.58%), Saturated Fat: 23.23g (145.18%), Carbohydrates: 34.71g (11.57%), Net Carbohydrates: 33.51g (12.19%), Sugar: 24.87g (27.64%), Cholesterol: 112.68mg (37.56%), Sodium: 165.94mg (7.21%), Alcohol: 3.17g (100%), Alcohol %: 2.33% (100%), Protein: 4.67g (9.33%), Vitamin A: 1434.63IU (28.69%), Vitamin B2: 0.23mg (13.59%), Phosphorus: 100.1mg (10.01%), Calcium: 95.41mg (9.54%), Vitamin E: 1.17mg (7.82%), Manganese: 0.14mg (7.18%), Vitamin D: 1.06µg (7.05%), Selenium: 4.55µg (6.5%), Fiber: 1.2g (4.8%), Potassium: 164.22mg (4.69%), Magnesium: 18.43mg (4.61%), Iron: 0.76mg (4.2%), Zinc: 0.59mg (3.91%), Vitamin B5: 0.39mg (3.9%), Vitamin K: 4µg (3.81%), Vitamin C: 3.12mg (3.78%), Vitamin B1: 0.05mg (3.64%), Vitamin B12: 0.19µg (3.15%), Vitamin B6: 0.06mg (3.13%), Vitamin B3: 0.61mg (3.04%), Folate: 11.42µg (2.85%), Copper: 0.05mg (2.36%)