



Cheesecake with cranberries

READY IN



45 min.

SERVINGS



10

CALORIES



548 kcal

DESSERT

Ingredients

- 1 Dash allspice
- 1 cup butter softened
- 250 g grands flaky refrigerator biscuits crumbled
- 1 Tbs cornstarch
- 226 g cranberries fresh
- 450 g cream cheese softened
- 2 eggs lightly beaten
- 0.3 tsp orange extract
- 0.8 cup cream sour

- 0.5 cup sugar
- 0.8 cup water

Equipment

- frying pan
- sauce pan
- oven
- knife
- mixing bowl
- wire rack

Directions

- In a medium saucepan, bring cranberries and water to a boil. Boil until the skin of the berries pops open, about 5 minutes.
- Remove from heat and add allspice, cloves, orange extract, and sugar.
- Mix until thoroughly combined. Cool in refrigerator. For the crust, combine digestive cookies crumbs, sugar, and butter in a small bowl. Press into the bottom of a greased 9-inch spring form pan; set aside. In a mixing bowl, beat the cream cheese and sugar until smooth.
- Add sour cream and cornstarch, beating well.
- Add eggs, and beat on low speed just until combined.
- Drain the cranberry sauce, reserve the cranberries. Fold one cup of cranberry sauce into the mixture.
- Pour into crust, sprinkle with the remaining sauce.
- Bake the cake at 160C for 30–35 minutes or until the center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen; cool one hour longer. Refrigerate overnight. Before serving, if you wish, top the cake with cranberries from the sauce.

Nutrition Facts

PROTEIN 4.27% **FAT 72.16%** **CARBS 23.57%**

Properties

Glycemic Index:27.11, Glycemic Load:18.53, Inflammation Score:-7, Nutrition Score:7.2773913043478%

Flavonoids

Cyanidin: 10.49mg, Cyanidin: 10.49mg, Cyanidin: 10.49mg, Cyanidin: 10.49mg Delphinidin: 1.73mg, Delphinidin: 1.73mg, Delphinidin: 1.73mg, Delphinidin: 1.73mg Malvidin: 0.1mg, Malvidin: 0.1mg, Malvidin: 0.1mg, Malvidin: 0.1mg Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg Peonidin: 11.11mg, Peonidin: 11.11mg, Peonidin: 11.11mg, Peonidin: 11.11mg Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.99mg, Epicatechin: 0.99mg, Epicatechin: 0.99mg, Epicatechin: 0.99mg Epigallocatechin 3-gallate: 0.22mg, Epigallocatechin 3-gallate: 0.22mg, Epigallocatechin 3-gallate: 0.22mg, Epigallocatechin 3-gallate: 0.22mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 1.5mg, Myricetin: 1.5mg, Myricetin: 1.5mg, Myricetin: 1.5mg Quercetin: 3.35mg, Quercetin: 3.35mg, Quercetin: 3.35mg, Quercetin: 3.35mg

Taste

Sweetness: 53.22%, Saltiness: 42.15%, Sourness: 31.08%, Bitterness: 18.13%, Savoriness: 8.6%, Fattiness: 100%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 547.97kcal (27.4%), Fat: 44.7g (68.77%), Saturated Fat: 24.81g (155.05%), Carbohydrates: 32.86g (10.95%), Net Carbohydrates: 31.67g (11.52%), Sugar: 18.67g (20.75%), Cholesterol: 137.17mg (45.72%), Sodium: 395.02mg (17.17%), Protein: 5.95g (11.9%), Vitamin A: 1362.75IU (27.26%), Vitamin B2: 0.27mg (15.62%), Vitamin E: 1.98mg (13.2%), Selenium: 9.1µg (13%), Phosphorus: 103.45mg (10.34%), Manganese: 0.2mg (10.22%), Calcium: 78.48mg (7.85%), Folate: 30.45µg (7.61%), Vitamin B1: 0.11mg (7.31%), Vitamin K: 6.7µg (6.38%), Vitamin B5: 0.62mg (6.17%), Iron: 1.04mg (5.78%), Fiber: 1.19g (4.76%), Vitamin B3: 0.92mg (4.61%), Vitamin B12: 0.25µg (4.2%), Vitamin C: 3.4mg (4.12%), Potassium: 140.95mg (4.03%), Vitamin B6: 0.08mg (3.95%), Zinc: 0.56mg (3.76%), Magnesium: 12.61mg (3.15%), Copper: 0.06mg (2.89%), Vitamin D: 0.18µg (1.17%)