



Chevre Cheesecake



Gluten Free



Dairy Free



Low Fod Map

READY IN



460 min.

SERVINGS



8

CALORIES



441 kcal

DESSERT

Ingredients

- ☐ 0.8 cup coconut milk
- ☐ 8 ounces cultured coconut milk coconut milk yogurt
- ☐ 4 eggs room temperature
- ☐ 0.3 cup baking flour gluten-free all-purpose
- ☐ 7 ounces gingersnap cookies gluten-free crushed finely
- ☐ 0.3 cup butter melted
- ☐ 1 tablespoon vanilla extract gluten-free
- ☐ 1.5 cups sugar white

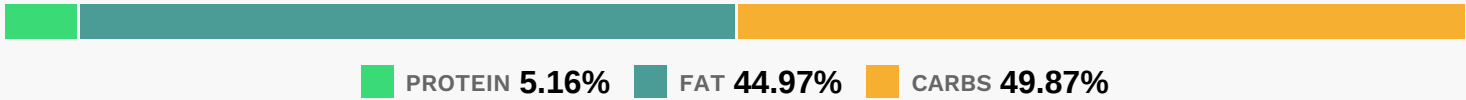
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 300 degrees F (150 degrees C). Line bottom of a 9-inch springform pan with parchment paper.
- ☐ Combine gingersnap crumbs with melted margarine and mix well. Press crumb mixture into bottom of prepared pan; place pan in the freezer.
- ☐ Beat chevre and sugar with an electric mixer in a large bowl until smooth.
- ☐ Add eggs one at a time, allowing each egg to blend into the cheese mixture before adding the next.
- ☐ Mix in coconut milk.
- ☐ Add coconut yogurt, vanilla extract, and gluten-free flour; mix just until incorporated.
- ☐ Pour cheesecake batter into chilled crust and bake in preheated oven for 1 hour. Turn oven off and allow cake to cool in oven with its door closed for at least 2 hours. Refrigerate for an additional 4 to 6 hours before serving.

Nutrition Facts



Properties

Glycemic Index:33.01, Glycemic Load:27.53, Inflammation Score:-3, Nutrition Score:5.183478264543%

Nutrients (% of daily need)

Calories: 440.83kcal (22.04%), Fat: 22.75g (35%), Saturated Fat: 11.24g (70.27%), Carbohydrates: 56.77g (18.92%), Net Carbohydrates: 55.56g (20.2%), Sugar: 46.11g (51.23%), Cholesterol: 81.84mg (27.28%), Sodium: 196.05mg (8.52%), Alcohol: 0.56g (100%), Alcohol %: 0.48% (100%), Protein: 5.87g (11.74%), Manganese: 0.39mg (19.59%), Iron: 2.18mg (12.09%), Selenium: 6.98µg (9.97%), Phosphorus: 92.84mg (9.28%), Vitamin A: 372.54IU (7.45%), Vitamin B2: 0.11mg (6.58%), Copper: 0.13mg (6.51%), Magnesium: 25.83mg (6.46%), Fiber: 1.21g (4.83%), Folate: 17.35µg (4.34%), Calcium: 42.94mg (4.29%), Vitamin B5: 0.42mg (4.2%), Potassium: 145.48mg (4.16%), Zinc: 0.57mg (3.78%), Vitamin B12: 0.2µg (3.38%), Vitamin E: 0.45mg (3.01%), Vitamin D: 0.44µg (2.93%), Vitamin B6: 0.05mg (2.62%), Vitamin B3: 0.34mg (1.7%), Vitamin B1: 0.02mg (1.37%)