

Chilled Cranberry Cheesecake

READY IN



30 min.

SERVINGS



12

CALORIES



322 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 8 ounces cream cheese softened
- 1 envelope gelatin powder unflavored
- 1.5 cups graham cracker crumbs (24 squares)
- 1.5 cups cup heavy whipping cream
- 0.3 cup orange juice
- 2 teaspoons orange zest divided grated
- 2 tablespoons sugar
- 14 ounces roasted cranberry sauce canned

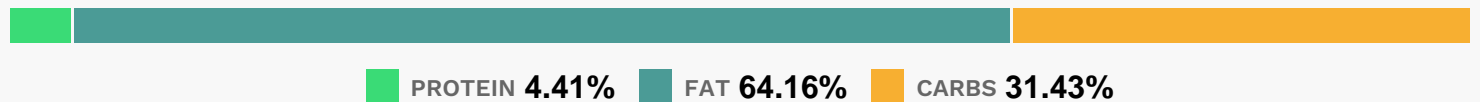
Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- springform pan

Directions

- In a bowl, combine the cracker crumbs, sugar and 1 teaspoon orange peel; stir in butter. Press onto the bottom of a greased 9-in. springform pan.
- Bake at 350° for 10 minutes. Cool completely.
- In a small saucepan, sprinkle gelatin over orange juice and let stand for 1 minute. Cook over low heat, stirring until gelatin is completely dissolved; cool slightly.
- Meanwhile, in a icing bowl, c=beat cream cheese and remaining orange peel until blended. Beat in cranberry sauce until smooth. Beat in cooled gelatin mixture; mix well.
- In a bowl, beat cream until stiff peaks form. Fold into cream cheese mixture.
- Pour over crust. Refrigerate for 3-4 hours before serving. Carefully run a knife around the edge of pan to loosen.
- Remove sides of pan. Refrigerate leftovers.

Nutrition Facts



Properties

Glycemic Index:22.76, Glycemic Load:7.61, Inflammation Score:-5, Nutrition Score:3.8226086782373%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg,

Pelargonidin: 0.01mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Myricetin: 0.9mg, Myricetin: 0.9mg, Myricetin: 0.9mg, Myricetin: 0.9mg Quercetin: 0.81mg, Quercetin: 0.81mg, Quercetin: 0.81mg, Quercetin: 0.81mg

Nutrients (% of daily need)

Calories: 321.92kcal (16.1%), Fat: 23.47g (36.11%), Saturated Fat: 14.07g (87.93%), Carbohydrates: 25.87g (8.62%), Net Carbohydrates: 25.1g (9.13%), Sugar: 16.95g (18.83%), Cholesterol: 66.26mg (22.09%), Sodium: 180mg (7.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.63g (7.27%), Vitamin A: 874.35IU (17.49%), Vitamin B2: 0.14mg (8.07%), Phosphorus: 62.7mg (6.27%), Vitamin E: 0.89mg (5.95%), Calcium: 50.21mg (5.02%), Vitamin C: 3.55mg (4.3%), Selenium: 2.96µg (4.23%), Iron: 0.64mg (3.56%), Vitamin D: 0.48µg (3.17%), Fiber: 0.77g (3.07%), Vitamin B1: 0.04mg (2.98%), Magnesium: 11.54mg (2.88%), Potassium: 93.74mg (2.68%), Zinc: 0.39mg (2.6%), Folate: 10.07µg (2.52%), Vitamin B3: 0.49mg (2.47%), Vitamin K: 2.26µg (2.15%), Vitamin B5: 0.2mg (2.03%), Vitamin B6: 0.04mg (1.95%), Copper: 0.03mg (1.69%), Vitamin B12: 0.1µg (1.66%), Manganese: 0.02mg (1.18%)