



Citrus Cheesecake

 Vegetarian

READY IN



63 min.

SERVINGS



12

CALORIES



597 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 24 oz cream cheese softened
- 4 large eggs
- 2 cups graham cracker crumbs
- 0.5 teaspoon ground ginger
- 1 tablespoon lemon zest grated
- 4 navel oranges
- 1 teaspoon orange extract

- 1 large pomegranate seeds removed
- 8 oz cream sour
- 0.3 cup sugar
- 0.3 cup sugar
- 0.8 cup sugar
- 1.3 cups sugar
- 2 teaspoons vanilla extract
- 0.8 cup water

Equipment

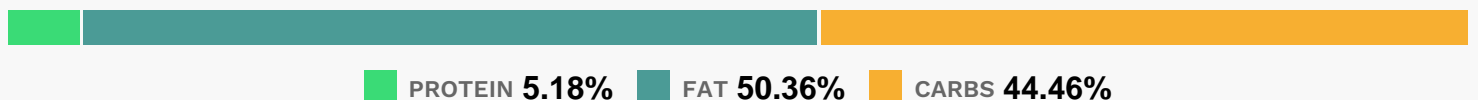
- bowl
- frying pan
- sauce pan
- oven
- knife
- wire rack
- hand mixer
- roasting pan
- aluminum foil
- ziploc bags
- wax paper
- springform pan
- zester

Directions

- Using a zester and working from top of orange to bottom, remove peel from oranges in long strips.
- Combine 3/4 cup sugar and 3/4 cup water in a small saucepan over medium-low heat, stirring until sugar dissolves. Bring to a boil; reduce heat, and simmer 2 minutes.

- Add orange peel; simmer 15 minutes.
- Meanwhile, peel and section zested oranges. Seal orange sections in a zip-top plastic bag, and refrigerate until ready to garnish cheesecake.
- Drain orange peel well. Toss with 1/4 cup sugar in a small bowl.
- Place candied peel in a thin layer on wax paper to dry. Store in an airtight container up to 2 days.
- Combine graham cracker crumbs and next 3 ingredients; stir well. Press mixture firmly on bottom and 2" up sides of a lightly greased 9" springform pan.
- Bake at 350 for 14 to 16 minutes; let cool. Wrap bottom and sides of pan in aluminum foil and place in a large roasting pan; set aside. (Wrapping the pan is insurance against leaks in case your pan is older and not 100% airtight.)
- Beat cream cheese at medium-high speed with an electric mixer until creamy. Gradually add 1 1/4 cups sugar, beating just until blended.
- Add sour cream, beating just until blended.
- Add eggs, 1 at a time, beating well after each addition. Stir in lemon rind and extracts.
- Pour batter into baked crust.
- Add hot water to roasting pan to a depth of 2".
- Bake at 350 for 55 minutes or until edges are set and center is almost set. Carefully remove pan from water bath, and immediately run a knife around edge of pan. Cool completely on a wire rack; cover and chill 8 hours.
- To serve cheesecake, remove sides of springform pan.
- Place cheesecake on a serving platter. Arrange orange sections in concentric circles on top of cake. Pile pomegranate seeds in center of cheesecake. Decorate with candied orange peel.

Nutrition Facts



Properties

Glycemic Index:41.53, Glycemic Load:40.76, Inflammation Score:-7, Nutrition Score:10.101304354875%

Flavonoids

Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Hesperetin: 10.21mg, Hesperetin: 10.21mg, Hesperetin: 10.21mg, Hesperetin: 10.21mg Naringenin: 3.31mg, Naringenin: 3.31mg, Naringenin: 3.31mg, Naringenin: 3.31mg Luteolin: 0.33mg, Luteolin: 0.33mg, Luteolin: 0.33mg, Luteolin: 0.33mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg

Nutrients (% of daily need)

Calories: 597.45kcal (29.87%), Fat: 34.31g (52.79%), Saturated Fat: 19g (118.76%), Carbohydrates: 68.15g (22.72%), Net Carbohydrates: 65.64g (23.87%), Sugar: 56.33g (62.59%), Cholesterol: 150.75mg (50.25%), Sodium: 363.09mg (15.79%), Alcohol: 0.23g (100%), Alcohol %: 0.12% (100%), Protein: 7.94g (15.88%), Vitamin C: 30.79mg (37.32%), Vitamin A: 1321.12IU (26.42%), Vitamin B2: 0.32mg (18.87%), Selenium: 11.21µg (16.02%), Phosphorus: 158.02mg (15.8%), Calcium: 120.88mg (12.09%), Folate: 45.67µg (11.42%), Fiber: 2.51g (10.03%), Vitamin B5: 0.87mg (8.65%), Potassium: 285.19mg (8.15%), Vitamin E: 1.17mg (7.77%), Vitamin B1: 0.1mg (6.92%), Vitamin B6: 0.14mg (6.91%), Zinc: 0.97mg (6.48%), Magnesium: 25.88mg (6.47%), Iron: 1.12mg (6.23%), Vitamin K: 6.04µg (5.75%), Vitamin B12: 0.33µg (5.48%), Copper: 0.09mg (4.59%), Vitamin B3: 0.89mg (4.47%), Manganese: 0.09mg (4.27%), Vitamin D: 0.33µg (2.22%)