



## Citrus Cheesecake with Berries

READY IN



845 min.

SERVINGS



16

CALORIES



513 kcal

DESSERT

### Ingredients

- 1 cup flour all-purpose
- 0.5 cup butter softened
- 0.3 cup sugar
- 1 tablespoon lemon zest grated
- 1 egg yolk
- 40 oz cream cheese softened
- 1.8 cups sugar
- 3 tablespoons flour all-purpose
- 1 tablespoon orange zest grated

- 1 tablespoon lemon zest grated
- 0.3 teaspoon salt
- 5 eggs
- 2 egg yolk
- 0.3 cup whipping cream
- 0.8 cup whipping cream
- 0.5 cup raspberries fresh

## Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- hand mixer
- springform pan

## Directions

- Move oven rack to lowest position.
- Heat oven to 375°F. Lightly grease 10-inch springform pan. In medium bowl, mix all crust ingredients, using hands. Press one-third of mixture evenly on bottom of pan. Press remaining mixture halfway up side of pan.
- Bake 8 to 10 minutes or until light golden brown.
- In large bowl, beat cream cheese, 1 3/4 cups sugar, 3 tablespoons flour, the orange peel, lemon peel and salt with electric mixer on medium speed about 1 minute or until smooth. Beat in eggs, 2 egg yolks and 1/4 cup whipping cream, beating on low speed until well blended.
- Pour into baked crust (pan will be full).
- Bake 20 minutes.
- Reduce oven temperature to 300°F.

- Bake about 35 minutes longer or until center is set. (Do not insert a knife because the hole could cause cheesecake to crack.) Turn off oven and leave cheesecake in oven 15 minutes. Cool in pan on cooling rack 15 minutes.
- Run knife around side of pan to loosen cheesecake. Refrigerate uncovered about 3 hours or until chilled; cover and continue refrigerating at least 9 hours but no longer than 48 hours.
- Run knife around side of pan to loosen cheesecake; carefully remove side of pan. In chilled small bowl, beat 3/4 cup whipping cream with electric mixer on high speed until stiff.
- Spread whipped cream over top of cheesecake.
- Garnish with raspberries. Store in refrigerator.

## Nutrition Facts

**PROTEIN 6.23%**

**FAT 65.26%**

**CARBS 28.51%**

### Properties

Glycemic Index:21.45, Glycemic Load:23.65, Inflammation Score:-7, Nutrition Score:7.8373913453973%

### Flavonoids

Cyanidin: 1.72mg, Cyanidin: 1.72mg, Cyanidin: 1.72mg, Cyanidin: 1.72mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.13mg, Epicatechin: 0.13mg, Epicatechin: 0.13mg, Epicatechin: 0.13mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

### Nutrients (% of daily need)

Calories: 512.64kcal (25.63%), Fat: 37.86g (58.25%), Saturated Fat: 19.69g (123.07%), Carbohydrates: 37.21g (12.4%), Net Carbohydrates: 36.6g (13.31%), Sugar: 28.34g (31.49%), Cholesterol: 175.99mg (58.66%), Sodium: 351.46mg (15.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.13g (16.26%), Vitamin A: 1550.35IU (31.01%), Selenium: 15.94µg (22.78%), Vitamin B2: 0.33mg (19.23%), Phosphorus: 137.69mg (13.77%), Calcium: 96.95mg (9.69%), Folate: 36.3µg (9.08%), Vitamin E: 1.24mg (8.26%), Vitamin B5: 0.82mg (8.17%), Vitamin B1: 0.11mg (7.06%), Vitamin B12: 0.38µg (6.25%), Manganese: 0.1mg (5.14%), Iron: 0.9mg (5.01%), Zinc: 0.73mg (4.87%), Vitamin D: 0.7µg (4.63%), Vitamin B6: 0.09mg (4.44%), Potassium: 151.35mg (4.32%), Vitamin B3: 0.66mg (3.3%), Magnesium: 12.5mg (3.13%), Vitamin C: 2.56mg (3.11%), Fiber: 0.61g (2.45%), Copper: 0.05mg (2.32%), Vitamin K: 2.35µg (2.24%)