



Citrus Cheesecake with Marmalade Glaze

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



801 kcal

DESSERT

Ingredients

- 1.3 cups flour
- 2 tablespoons cornstarch
- 24 ounce cream cheese room temperature
- 1 large eggs separated
- 3 large eggs
- 1 tablespoon juice of lemon fresh
- 1.5 teaspoons lemon zest grated
- 2 teaspoons lime zest grated

- 8 servings mint leaves fresh
- 1 slices cranberry–orange relish
- 0.7 cup orange marmalade
- 1 tablespoon orange zest grated
- 1 cup cream sour
- 1.7 cups sugar
- 0.5 cup butter unsalted room temperature (1 stick)
- 0.5 teaspoon vanilla extract

Equipment

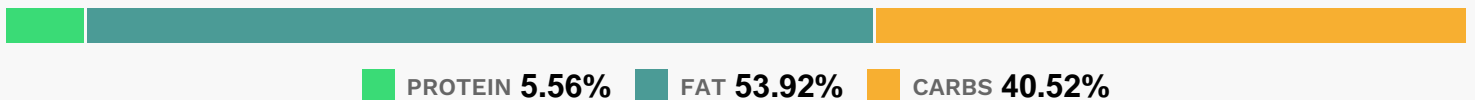
- bowl
- frying pan
- sauce pan
- oven
- knife
- whisk
- hand mixer
- springform pan

Directions

- Position rack in center of oven; preheat to 425°F. Butter 9–inch–diameter springform pan with 2–inch–high sides.
- Whisk egg yolk, lemon juice, lemon peel and vanilla in small bowl to blend. Blend flour and sugar in processor.
- Add butter and process until coarse crumbs form. With machine running, add yolk mixture and blend until moist clumps form. Press dough onto bottom and 1 1/2 inches up sides of prepared pan. Freeze crust 10 minutes.
- Whisk egg white until foamy.
- Brush crust lightly with some egg white.

- Bake until crust is pale golden, about 15 minutes. Cool on rack while preparing filling. Reduce oven temperature to 350°F. for filling: Using electric mixer, beat cream cheese in large bowl until smooth.
- Add sugar; beat until well blended. Beat in 2 tablespoons cornstarch, 1 tablespoon lemon juice, all citrus peel and vanilla.
- Add eggs 1 at a time, beating just until blended after each addition. Beat in sour cream.
- Pour filling into crust.
- Bake cake until puffed and cracked around edges and center moves only slightly when pan is gently shaken, about 55 minutes.
- Remove from oven. Run small knife around sides of pan to loosen cake. Cool cake in pan on rack. Refrigerate cake overnight.
- Boil marmalade and 2 teaspoons lemon juice in saucepan until slightly reduced, about 2 minutes.
- Spread warm glaze atop cake. Chill cake 10 minutes.
- Remove pan sides.
- Transfer cake to platter.
- Garnish with orange and mint.

Nutrition Facts



Properties

Glycemic Index:30.82, Glycemic Load:41.22, Inflammation Score:-8, Nutrition Score:11.400869545729%

Flavonoids

Eriodictyol: 0.4mg, Eriodictyol: 0.4mg, Eriodictyol: 0.4mg, Eriodictyol: 0.4mg Hesperetin: 1.06mg, Hesperetin: 1.06mg, Hesperetin: 1.06mg, Hesperetin: 1.06mg Naringenin: 0.31mg, Naringenin: 0.31mg, Naringenin: 0.31mg, Naringenin: 0.31mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 800.51kcal (40.03%), Fat: 49.06g (75.48%), Saturated Fat: 28.19g (176.18%), Carbohydrates: 82.94g (27.65%), Net Carbohydrates: 81.95g (29.8%), Sugar: 62.18g (69.09%), Cholesterol: 226.36mg (75.45%), Sodium:

329.35mg (14.32%), Alcohol: 0.09g (100%), Alcohol %: 0.04% (100%), Protein: 11.39g (22.77%), Vitamin A: 1877.51IU (37.55%), Selenium: 23.3µg (33.29%), Vitamin B2: 0.48mg (28.18%), Phosphorus: 189.61mg (18.96%), Folate: 62.05µg (15.51%), Calcium: 147.6mg (14.76%), Vitamin B1: 0.19mg (12.98%), Vitamin B5: 1.09mg (10.86%), Vitamin E: 1.47mg (9.8%), Iron: 1.6mg (8.87%), Manganese: 0.17mg (8.72%), Vitamin B12: 0.49µg (8.24%), Zinc: 1.02mg (6.83%), Vitamin B3: 1.33mg (6.65%), Potassium: 231.62mg (6.62%), Vitamin C: 5.16mg (6.26%), Vitamin B6: 0.12mg (6.07%), Copper: 0.1mg (5.14%), Magnesium: 20.07mg (5.02%), Vitamin D: 0.71µg (4.75%), Fiber: 0.99g (3.97%), Vitamin K: 3.35µg (3.19%)