



Classic Cheesecake

 Vegetarian

READY IN



565 min.

SERVINGS



10

CALORIES



701 kcal

DESSERT

Ingredients

- 10 servings poached berries
- 0.5 cup confectioners' sugar
- 2 pounds cream cheese at room temperature
- 6 large eggs lightly beaten
- 1.5 cups graham cracker crumbs
- 1.3 cups granulated sugar
- 2 tablespoons granulated sugar
- 1 teaspoon lemon zest finely grated

- 1 teaspoon orange zest finely grated
- 1 pinch salt fine
- 0.8 cup cup heavy whipping cream sour
- 1.3 cups cup heavy whipping cream sour
- 6 tablespoons butter unsalted
- 0.3 teaspoon vanilla paste
- 1 tablespoon vanilla paste (see Cook's Note)

Equipment

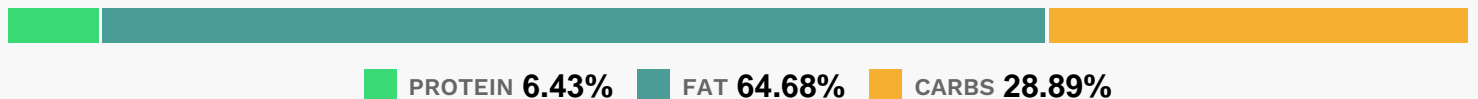
- bowl
- sauce pan
- oven
- knife
- blender
- roasting pan
- aluminum foil
- microwave
- springform pan

Directions

- Position a rack in the middle of the oven and preheat to 325 degrees F.
- For the crust: Melt the butter, covered in the microwave, in a medium microwave-safe bowl, or a saucepan.
- Brush a 9-inch springform pan with some of the butter. Stir the remaining butter together with the crumbs, sugar, and salt. Press the crumb mixture over the bottom of the pan, taking care to get the crust evenly into the edges.
- Bake until golden brown, 15 to 18 minutes. Cool. Wrap the bottom and up the sides of the pan with foil and put in a roasting pan.
- For the filling: Beat the cream cheese on medium speed with a hand-held mixer until smooth.

- Add the granulated sugar and beat just until light and fluffy, scraping the sides of the bowl and beaters as needed. Slowly beat in the sour cream, then eggs, vanilla and both citrus zests; take care not to over whip.
- Pour into the cooled crust.
- Bring a medium saucepan or kettle of water to a boil. Gently place the roasting pan in the oven (don't pull the rack out of the oven).
- Pour in enough hot water to come about halfway up the side of the springform pan.
- Bake the cheesecake for about 1 hour and 10 minutes---the outside of the cake will set but the center will still be loose.
- For the topping: Stir together the sour cream, confectioners' sugar and vanilla.
- Spread over the top of the cooked cheesecake and return to the oven for 5 minutes. Turn the oven off, cook the cheesecake in the residual heat in the oven for about 1 hour. This gentle finish minimizes the risk of the dreaded crack in your cheesecake.
- Remove cheesecake from the roasting pan to a rack. Run a knife around the edges and cool to room temperature. Cover and refrigerate at least 8 hours or overnight.
- Bring cheesecake to room temperature 30 minutes before serving.
- Remove the springform ring. Dip a knife in warm water, wipe dry before slicing each piece.
- Serve with berries, if desired.

Nutrition Facts



Properties

Glycemic Index:24.12, Glycemic Load:27.27, Inflammation Score:-7, Nutrition Score:9.8700000203174%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Petunidin: 0.18mg, Petunidin: 0.18mg, Petunidin: 0.18mg, Petunidin: 0.18mg Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg Malvidin: 0.5mg, Malvidin: 0.5mg, Malvidin: 0.5mg, Malvidin: 0.5mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 701.27kcal (35.06%), Fat: 51.15g (78.7%), Saturated Fat: 28.42g (177.64%), Carbohydrates: 51.42g (17.14%), Net Carbohydrates: 50.92g (18.52%), Sugar: 42.27g (46.97%), Cholesterol: 248.43mg (82.81%), Sodium: 429.97mg (18.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 11.44g (22.89%), Vitamin A: 1878.25IU (37.56%), Vitamin B2: 0.46mg (27.25%), Selenium: 19µg (27.15%), Phosphorus: 219.07mg (21.91%), Calcium: 164.23mg (16.42%), Vitamin B5: 1.14mg (11.44%), Vitamin E: 1.47mg (9.8%), Vitamin B12: 0.58µg (9.62%), Zinc: 1.25mg (8.33%), Folate: 31.23µg (7.81%), Potassium: 244.92mg (7%), Vitamin B6: 0.13mg (6.74%), Iron: 1.2mg (6.67%), Magnesium: 24.09mg (6.02%), Vitamin D: 0.73µg (4.84%), Vitamin B1: 0.07mg (4.79%), Vitamin K: 3.44µg (3.27%), Vitamin B3: 0.64mg (3.18%), Copper: 0.05mg (2.72%), Fiber: 0.5g (1.99%), Manganese: 0.03mg (1.33%), Vitamin C: 0.97mg (1.17%)