

Classic Cheesecake

 Vegetarian

READY IN



230 min.

SERVINGS



12

CALORIES



444 kcal

DESSERT

Ingredients

- 1.3 cups graham crackers such as nabisco nilla wafers
- 32 ounce cream cheese at room temperature
- 1 large egg yolk at room temperature
- 3 large eggs at room temperature
- 1 tablespoon flour all-purpose
- 1.3 cups granulated sugar
- 0.3 cup cup heavy whipping cream
- 1 teaspoon lemon zest finely grated (from 1 lemon)

- 2 tablespoons butter unsalted melted plus more for coating the pan ()
- 1 teaspoon vanilla extract

Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- blender
- stand mixer
- springform pan

Directions

- Heat the oven to 325°F and arrange a rack in the middle. Coat the bottom and sides of a 9-inch springform pan with butter.
- Place wafer crumbs and melted butter in a medium bowl and mix until thoroughly combined.
- Pour the crumb mixture into the pan and, using the bottom of a cup, press evenly into the bottom and slightly up the sides.
- Mix together sugar and flour in a medium bowl and set aside.
- Place cream cheese in the bowl of a stand mixer fitted with a paddle attachment and beat on medium speed until smooth. With the mixer running, slowly pour in the sugar mixture and beat until incorporated. Stop the mixer occasionally to scrape down the sides of the bowl and the paddle as needed. With the mixer on low, add lemon zest and vanilla and then slowly pour in cream; mix until just combined.
- Add egg yolk, then whole eggs one at a time, allowing each egg to incorporate completely before adding the next. Stop the mixer occasionally to scrape down the sides of the bowl and the paddle as needed.
- Pour the filling into the prepared crust and bake until the edges of the cake are browned and the center is barely set, about 45 to 60 minutes. Turn off the oven and let the cake cool in the

oven for 1 hour.

- Remove the cheesecake from the oven and place on a cooling rack. Cover with a baking sheet and let cool until the pan is lukewarm to the touch, about 1 1/2 hours.
- Remove the baking sheet, loosely cover the cheesecake, and refrigerate until ready to serve, up to 3 days. To serve, run a knife around the inner edge of the pan, remove the sides, and slice.

Nutrition Facts

PROTEIN 6.5% **FAT 64.34%** **CARBS 29.16%**

Properties

Glycemic Index:20.51, Glycemic Load:21.07, Inflammation Score:-6, Nutrition Score:6.0830434612606%

Nutrients (% of daily need)

Calories: 443.89kcal (22.19%), Fat: 32.26g (49.64%), Saturated Fat: 18.28g (114.27%), Carbohydrates: 32.9g (10.97%), Net Carbohydrates: 32.54g (11.83%), Sugar: 26.04g (28.94%), Cholesterol: 148.77mg (49.59%), Sodium: 319.45mg (13.89%), Alcohol: 0.1g (100%), Alcohol %: 0.11% (100%), Protein: 7.33g (14.67%), Vitamin A: 1234.5IU (24.69%), Selenium: 11.64µg (16.63%), Vitamin B2: 0.28mg (16.39%), Phosphorus: 134.25mg (13.43%), Calcium: 93.96mg (9.4%), Vitamin B5: 0.68mg (6.83%), Vitamin E: 0.92mg (6.12%), Vitamin B12: 0.32µg (5.28%), Zinc: 0.77mg (5.17%), Folate: 20.49µg (5.12%), Iron: 0.77mg (4.3%), Potassium: 142.29mg (4.07%), Vitamin B6: 0.08mg (4.02%), Magnesium: 14.5mg (3.63%), Vitamin B1: 0.05mg (3.49%), Vitamin D: 0.44µg (2.94%), Vitamin B3: 0.48mg (2.38%), Vitamin K: 1.96µg (1.87%), Copper: 0.03mg (1.51%), Fiber: 0.35g (1.41%)