

# Cranberry Cheesecake

READY IN



75 min.

SERVINGS



16

CALORIES



458 kcal

DESSERT

## Ingredients

- 0.3 cup butter melted
- 2 cups shortbread cookies
- 2 cups cranberries fresh
- 32 ounces cream cheese softened
- 5 eggs lightly beaten
- 1 tablespoon juice of lemon
- 1 cup sugar
- 0.3 cup water

## Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- knife
- wire rack
- sieve
- springform pan

## Directions

- Combine crumbs and butter; press onto the bottom of a 9-in. springform pan.
- Place on a baking sheet.
- Bake at 300° for 5–8 minutes. Cool.
- Meanwhile, for topping, combine sugar and water in a large saucepan. Bring to a boil over medium heat; boil 1 minute. Stir in berries; cover and reduce heat. Cook until most of the berries have popped, about 3 minutes.
- Add lemon juice. Press mixture through a sieve or food mill; set aside.
- For filling, in a large bowl, beat cream cheese and sugar until light and fluffy.
- Add eggs, beating just until blended.
- Add lemon juice.
- Pour into crust. Spoon 1/4 cup topping over filling; cut through filling with a knife to swirl.
- Return pan to baking sheet.
- Bake at 350° for 45 minutes. Turn oven off; let cheesecake stand in oven for 1 hour.
- Remove from oven; cool on a wire rack.
- Carefully run a knife around sides of pan to loosen.
- Pour remaining topping over cheesecake. Refrigerate overnight.

Remove sides of pan before cutting.

## Nutrition Facts

**PROTEIN 5.95%** **FAT 62.93%** **CARBS 31.12%**

### Properties

Glycemic Index:16.01, Glycemic Load:21.87, Inflammation Score:-6, Nutrition Score:7.0299999247427%

### Flavonoids

Cyanidin: 5.8mg, Cyanidin: 5.8mg, Cyanidin: 5.8mg, Cyanidin: 5.8mg Delphinidin: 0.96mg, Delphinidin: 0.96mg, Delphinidin: 0.96mg, Delphinidin: 0.96mg Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg Peonidin: 6.14mg, Peonidin: 6.14mg, Peonidin: 6.14mg, Peonidin: 6.14mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.55mg, Epicatechin: 0.55mg, Epicatechin: 0.55mg, Epicatechin: 0.55mg Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg, Epigallocatechin 3-gallate: 0.12mg Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Hesperetin: 0.14mg, Hesperetin: 0.14mg, Hesperetin: 0.14mg, Hesperetin: 0.14mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.83mg, Myricetin: 0.83mg, Myricetin: 0.83mg, Myricetin: 0.83mg Quercetin: 1.86mg, Quercetin: 1.86mg, Quercetin: 1.86mg, Quercetin: 1.86mg

### Nutrients (% of daily need)

Calories: 458.11kcal (22.91%), Fat: 32.45g (49.93%), Saturated Fat: 16.71g (104.45%), Carbohydrates: 36.11g (12.04%), Net Carbohydrates: 35.28g (12.83%), Sugar: 21.61g (24.01%), Cholesterol: 118.58mg (39.53%), Sodium: 332.99mg (14.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.91g (13.82%), Vitamin A: 986.89IU (19.74%), Vitamin B2: 0.29mg (17.22%), Selenium: 11.07µg (15.81%), Phosphorus: 110mg (11%), Vitamin E: 1.63mg (10.86%), Manganese: 0.18mg (9.11%), Folate: 35.97µg (8.99%), Vitamin B1: 0.12mg (8.33%), Calcium: 69.01mg (6.9%), Iron: 1.22mg (6.78%), Vitamin B5: 0.67mg (6.67%), Vitamin B3: 1.05mg (5.24%), Vitamin K: 5.44µg (5.18%), Vitamin B12: 0.26µg (4.25%), Vitamin B6: 0.08mg (4.19%), Zinc: 0.62mg (4.16%), Potassium: 132.19mg (3.78%), Fiber: 0.84g (3.35%), Magnesium: 11.84mg (2.96%), Copper: 0.06mg (2.78%), Vitamin C: 2.11mg (2.56%), Vitamin D: 0.28µg (1.83%)