



Cranberry Crown Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



394 kcal

DESSERT

Ingredients

- 2 tablespoons butter melted
- 3 cups cream cheese (see notes)
- 4 large eggs
- 1.5 teaspoons gelatin powder unflavored
- 1 cup graham cracker crumbs
- 2 tablespoons orange juice
- 1 cup sugar
- 2 teaspoons vanilla
- 1.5 cups cool baked cranberry-orange sauce

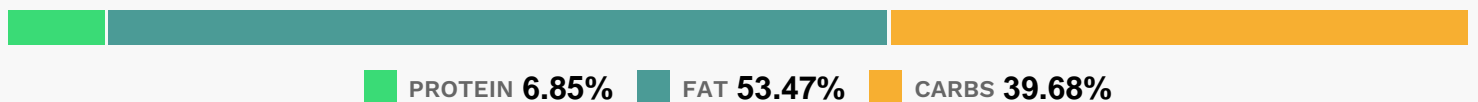
Equipment

- bowl
- frying pan
- paper towels
- oven
- blender

Directions

- In a 9-inch cheesecake pan with removable rim (at least 1 3/4 in. tall), mix graham cracker crumbs and butter. Pat mixture evenly over bottom and about 1/2 inch up sides of pan.
- Bake crust in a 350 regular or convection oven until slightly browner, 8 to 10 minutes.
- In a 1- to 1 1/2-quart pan, mix gelatin with 2 tablespoons cold water; let stand until softened, about 1 minute. Stir over medium heat until gelatin is dissolved, about 45 seconds.
- Remove from heat and stir in liqueur and vanilla.
- In a large bowl, with a mixer on medium speed, beat cheese, sugar, and gelatin mixture until smooth. Beat in eggs, one at a time, until smoothly blended.
- Pour mixture into hot or cool crust.
- Bake cheesecake in a 325 regular or 300 convection oven until center jiggles only slightly when pan is gently shaken, 30 to 35 minutes. Cool cake on a rack for about 30 minutes, then chill, uncovered, until cold, at least 2 hours.
- Serve, or cover airtight and chill up to 1 day.
- Just before serving, lightly blot any moisture from surface of cake with a paper towel.
- Spread cranberry sauce evenly over cake.
- Remove pan rim and cut cake into wedges.

Nutrition Facts



Properties

Glycemic Index:18.59, Glycemic Load:16.4, Inflammation Score:-5, Nutrition Score:5.4330435421156%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Myricetin: 0.95mg, Myricetin: 0.95mg, Myricetin: 0.95mg, Myricetin: 0.95mg Quercetin: 0.85mg, Quercetin: 0.85mg, Quercetin: 0.85mg, Quercetin: 0.85mg

Nutrients (% of daily need)

Calories: 393.6kcal (19.68%), Fat: 23.8g (36.61%), Saturated Fat: 12.49g (78.05%), Carbohydrates: 39.73g (13.24%), Net Carbohydrates: 39.1g (14.22%), Sugar: 31.89g (35.43%), Cholesterol: 119.32mg (39.77%), Sodium: 272.98mg (11.87%), Alcohol: 0.23g (100%), Alcohol %: 0.21% (100%), Protein: 6.86g (13.73%), Vitamin A: 955.98IU (19.12%), Selenium: 10.44µg (14.91%), Vitamin B2: 0.24mg (13.97%), Phosphorus: 110.52mg (11.05%), Calcium: 72.49mg (7.25%), Vitamin E: 1.06mg (7.08%), Vitamin B5: 0.59mg (5.87%), Vitamin B12: 0.28µg (4.59%), Iron: 0.81mg (4.48%), Folate: 17.53µg (4.38%), Zinc: 0.65mg (4.33%), Vitamin B6: 0.07mg (3.68%), Potassium: 128.15mg (3.66%), Magnesium: 12.51mg (3.13%), Vitamin B1: 0.04mg (2.93%), Fiber: 0.63g (2.51%), Copper: 0.05mg (2.36%), Vitamin D: 0.33µg (2.22%), Vitamin C: 1.77mg (2.15%), Vitamin B3: 0.38mg (1.89%), Manganese: 0.04mg (1.75%), Vitamin K: 1.73µg (1.65%)