



## Cranberry Swirl Cheesecake Pie

READY IN



63 min.

SERVINGS



8

CALORIES



402 kcal

DESSERT

### Ingredients

- ☐ 12 ounces cream cheese at room temperature
- ☐ 1 large egg plus yolk at room temperature
- ☐ 9 graham crackers whole ()
- ☐ 6 tablespoons cup heavy whipping cream sour at room temperature
- ☐ 0.7 cup sugar
- ☐ 1 tablespoon sugar
- ☐ 5 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup whole-berry cranberry sauce pureed ( 5 Tbsp. after straining)

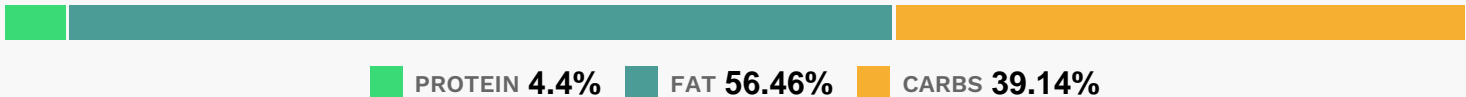
# Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer

# Directions

- ☐ Place graham crackers in a food processor and process until finely ground.
- ☐ Add 1 Tbsp. sugar and butter and process until crumbs are moistened. Press mixture evenly across bottom and up sides of a 9-inch pie plate, packing tightly.
- ☐ Bake until crust is crisp, 6 to 8 minutes. Cool completely on a wire rack.
- ☐ Make filling: In a large bowl, using an electric mixer on medium speed, beat cream cheese and sugar until fluffy.
- ☐ Add egg and yolk and beat until incorporated. Stir in sour cream and vanilla. Scrape down sides of bowl and stir until combined.
- ☐ Scrape half of filling into prepared crust. Dollop half of cranberry puree on top of filling. Top with remaining filling and then puree. Use a knife to swirl puree through filling, creating a marbled design, taking care not to drag crumbs from crust into filling.
- ☐ Place pie on lined baking sheet and bake until set around edges but still slightly jiggly in center, about 35 minutes.
- ☐ Transfer to rack to cool completely, then loosely cover with plastic wrap and refrigerate for at least 4 hours and up to 2 days.

# Nutrition Facts



## Properties

Glycemic Index:30.15, Glycemic Load:21.8, Inflammation Score:-5, Nutrition Score:4.4095652025679%

## Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.47mg, Myricetin: 0.47mg, Myricetin: 0.47mg, Myricetin: 0.47mg Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg, Quercetin: 0.42mg

## Nutrients (% of daily need)

Calories: 402.22kcal (20.11%), Fat: 25.69g (39.53%), Saturated Fat: 14.44g (90.27%), Carbohydrates: 40.07g (13.36%), Net Carbohydrates: 39.35g (14.31%), Sugar: 29.3g (32.56%), Cholesterol: 90.02mg (30.01%), Sodium: 243.19mg (10.57%), Alcohol: 0.17g (100%), Alcohol %: 0.19% (100%), Protein: 4.51g (9.01%), Vitamin A: 883.83IU (17.68%), Vitamin B2: 0.17mg (10.15%), Phosphorus: 95.27mg (9.53%), Selenium: 5.45µg (7.78%), Calcium: 68.38mg (6.84%), Vitamin E: 0.82mg (5.47%), Iron: 0.84mg (4.69%), Zinc: 0.61mg (4.08%), Folate: 15.15µg (3.79%), Magnesium: 14.71mg (3.68%), Vitamin B1: 0.05mg (3.62%), Vitamin B5: 0.35mg (3.46%), Vitamin B3: 0.67mg (3.33%), Potassium: 105.68mg (3.02%), Fiber: 0.73g (2.91%), Vitamin B12: 0.17µg (2.81%), Vitamin B6: 0.05mg (2.68%), Vitamin K: 1.9µg (1.81%), Vitamin D: 0.25µg (1.64%), Copper: 0.02mg (1.16%)