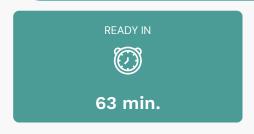
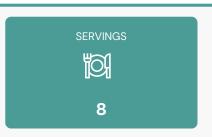


Cranberry Swirl Cheesecake Pie







DESSERT

Ingredients

12 ounces cream cheese at room temperature
1 large egg yolk at room temperature
9 graham crackers whole ()
6 tablespoons cream sour at room temperature
0.7 cup sugar
1 tablespoon sugar
5 tablespoons butter unsalted melted
1 teaspoon vanilla extract

0.5 cup roasted 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	
	PROTEIN 4 4% FAT 56 46% CARBS 39 14%	

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, Quercetin: 0.42mg, 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%)