



## Cranberry Swirl Cheesecake with Sugar Cookie Crust

READY IN



45 min.

SERVINGS



8

CALORIES



737 kcal

DESSERT

### Ingredients

- ☐ 0.3 cup butter melted
- ☐ 2.3 cups bordeaux cookie crumbs
- ☐ 1 tablespoon cornstarch
- ☐ 24 ounce cream cheese softened
- ☐ 4 large eggs
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 1 cup sugar

- ☐ 1 teaspoon vanilla extract
- ☐ 8 servings garnishes: whipped cream fresh sweetened
- ☐ 16 ounce whole-berry cranberry sauce canned

## Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

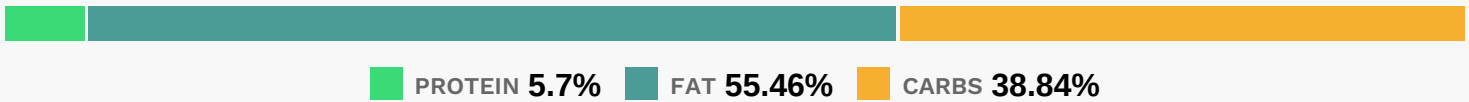
## Directions

- ☐ Combine cookie crumbs and melted butter; stir well. Press crumb mixture onto bottom and 1" up sides of a lightly greased 9" springform pan.
- ☐ Bake at 350 for 10 minutes.
- ☐ Let crust cool completely on a wire rack.
- ☐ Position knife blade in food processor bowl.
- ☐ Add cranberry sauce and spices; process until smooth. Set aside.
- ☐ Beat cream cheese at medium speed of an electric mixer until smooth.
- ☐ Add sugar and cornstarch; beat well.
- ☐ Add eggs, one at a time, beating just until blended after each addition. Stir in vanilla.
- ☐ Pour half of batter into cookie crust; spoon 1/2 cup cranberry mixture over batter. Swirl gently with a knife. Top with remaining batter. Spoon 1/2 cup cranberry mixture over cheesecake, and swirl gently with a knife.
- ☐ Bake at 350 for 15 minutes. Reduce oven temperature to 22
- ☐ Bake 1 hour and 10 minutes.

- ☐
- Remove from oven, and immediately run a knife around sides of cheesecake to loosen it from pan. Turn oven off; return cheesecake to oven, and let cool in oven 1 hour.

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## Nutrition Facts



## Properties

Glycemic Index:27.64, Glycemic Load:30.39, Inflammation Score:-7, Nutrition Score:10.230434697607%

## Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 1.53mg, Myricetin: 1.53mg, Myricetin: 1.53mg, Myricetin: 1.53mg Quercetin: 1.36mg, Quercetin: 1.36mg, Quercetin: 1.36mg

## Nutrients (% of daily need)

Calories: 737.46kcal (36.87%), Fat: 46.23g (71.12%), Saturated Fat: 22.26g (139.15%), Carbohydrates: 72.86g (24.29%), Net Carbohydrates: 71.57g (26.03%), Sugar: 52.9g (58.78%), Cholesterol: 183.46mg (61.15%), Sodium: 472.65mg (20.55%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Protein: 10.68g (21.37%), Vitamin A: 1621.62IU (32.43%), Vitamin B2: 0.42mg (24.83%), Selenium: 17.24µg (24.63%), Phosphorus: 168.85mg (16.88%), Vitamin E: 2.48mg (16.55%), Manganese: 0.3mg (14.92%), Calcium: 115.77mg (11.58%), Folate: 43.05µg (10.76%), Vitamin B5: 0.98mg (9.8%), Vitamin B1: 0.14mg (9.37%), Iron: 1.67mg (9.29%), Vitamin B12: 0.43µg (7.24%), Zinc: 0.94mg (6.26%), Vitamin B6: 0.12mg (6.11%), Vitamin K: 6.11µg (5.82%), Potassium: 203.25mg (5.81%), Vitamin B3: 1.09mg (5.45%), Fiber: 1.28g (5.14%), Magnesium: 17.15mg (4.29%), Copper: 0.08mg (3.92%), Vitamin D: 0.52µg (3.49%)