



Crème Fraîche Cheesecake with Honey-Rum-Roasted Pineapple

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



376 kcal

DESSERT

Ingredients

- 24 ounce cream cheese room temperature
- 0.8 cup crème fraîche sour
- 2 tablespoons rum dark
- 2 large eggs
- 1 cup graham cracker crumbs
- 0.3 cup honey
- 2 tablespoons sugar

- 1 extra-sweet pineapple cored peeled cut into 1/2-inch-thick rounds,
- 0.3 cup butter unsalted melted
- 1 vanilla pod split
- 1 cup water

Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- hand mixer
- roasting pan
- aluminum foil
- springform pan

Directions

- Preheat oven to 350°F. Blend all ingredients in bowl. Press mixture over bottom of 9-inch-diameter springform pan with 23/4-inch sides.
- Bake until golden, about 12 minutes.
- Transfer to rack; cool. Wrap outside of pan with 2 layers of foil. Reduce oven temperature to 325°F.
- Using electric mixer, beat cream cheese in large bowl until fluffy. Gradually beat in sugar. Scrape in seeds from vanilla bean and blend 1 minute. Beat in eggs 1 at a time.
- Mix in crème fraîche.
- Transfer filling to crust.
- Place cheesecake in roasting pan.
- Add enough hot water to roasting pan to come 1 inch up sides of springform pan.
- Bake cake until top is dry-looking and slightly puffed, about 1 hour. Turn off oven.

- Let cake cool in closed oven 1 hour.
- Remove from water bath. Refrigerate uncovered until cold, at least 6 hours. (Can be made 1 day ahead. Cover and keep refrigerated.)
- Preheat oven to 400°F.
- Place pineapple rings on large rimmed baking sheet. Boil remaining ingredients in small saucepan 3 minutes, stirring occasionally.
- Pour syrup over pineapple. Roast pineapple 12 minutes. Turn rings over; roast until tender and syrup thickens, turning rings every 5 minutes, about 20 minutes longer. Cool pineapple on sheet.
- Cut into 1/3-inch cubes; transfer pineapple and syrup to bowl. (Can be made 1 day ahead. Chill.)
- Drain pineapple, reserving syrup. Cover top of cheesecake with some pineapple; stir remainder back into syrup.
- Serve cake, passing remaining pineapple in syrup separately.

Nutrition Facts

PROTEIN 6.13%

FAT 65.56%

CARBS 28.31%

Properties

Glycemic Index:24.75, Glycemic Load:14.22, Inflammation Score:-6, Nutrition Score:9.5973913203115%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 376.05kcal (18.8%), Fat: 27.78g (42.74%), Saturated Fat: 15.71g (98.19%), Carbohydrates: 26.99g (9%), Net Carbohydrates: 25.68g (9.34%), Sugar: 19.49g (21.65%), Cholesterol: 106.92mg (35.64%), Sodium: 243.04mg (10.57%), Alcohol: 0.83g (100%), Alcohol %: 0.53% (100%), Protein: 5.85g (11.69%), Vitamin C: 36.21mg (43.9%), Manganese: 0.72mg (35.78%), Vitamin A: 1057.95IU (21.16%), Vitamin B2: 0.24mg (14.02%), Selenium: 8.16µg (11.65%), Phosphorus: 109.78mg (10.98%), Calcium: 91.69mg (9.17%), Vitamin B6: 0.15mg (7.26%), Folate: 26.96µg (6.74%), Vitamin B5: 0.67mg (6.7%), Vitamin B1: 0.1mg (6.34%), Potassium: 203.8mg (5.82%), Copper: 0.11mg (5.55%), Magnesium: 21.15mg (5.29%), Fiber: 1.31g (5.23%), Vitamin E: 0.75mg (5.03%), Zinc: 0.69mg (4.58%), Iron: 0.76mg (4.21%), Vitamin B12: 0.24µg (3.95%), Vitamin B3: 0.72mg (3.62%), Vitamin K: 2.29µg (2.18%), Vitamin D: 0.24µg (1.58%)