



Double Lemon Cheesecake

READY IN



360 min.

SERVINGS



1

CALORIES



5101 kcal

DESSERT

Ingredients

- 3 Tbsp butter melted
- 2 Tbsp cornstarch
- 24 oz philadelphia cream cheese softened
- 4 eggs divided
- 3 Tbsp flour
- 0.3 cup juice of lemon
- 2 Tbsp juice of lemon
- 1 Tbsp lemon zest grated
- 0.8 cup sugar

- 1 cup sugar
- 3 Tbsp sugar
- 0.5 tsp vanilla
- 1 cup vanilla wafers crushed finely

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- hand mixer
- spatula
- springform pan

Directions

- Preheat oven to 325F if using a silver 9-inch springform pan (or to 300F if using a dark nonstick 9-inch springform pan).
- Mix crumbs, 3 Tbsp. sugar and the butter; press firmly onto bottom of pan.
- Bake 10 min.
- Separate one of the eggs. Cover and refrigerate egg yolk for later use. Set egg white aside. Beat cream cheese, 1 cup sugar, the flour, lemon zest, 2 Tbsp. lemon juice and the vanilla in large bowl with electric mixer on medium speed until well blended.
- Add egg white and remaining 3 whole eggs, one at a time, mixing on low speed after each addition just until blended.
- Pour over crust.
- Bake 50 to 55 min. or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.
- Mix 3/4 cup sugar and cornstarch in medium saucepan; gradually stir in 1/2 cup water and 1/4 cup juice until well blended. Bring just to boil on medium heat, stirring constantly; cook and

stir until clear and thickened. Beat reserved egg yolk lightly with fork. Stir in 2 Tbsp. of the hot cornstarch mixture. Return to remaining cornstarch mixture in saucepan; mix until well blended. Cook 1 min. or until thickened, stirring constantly. Cool slightly. Spoon glaze over cheesecake. Refrigerate until set.

Nutrition Facts

PROTEIN 5.5% **FAT 52.78%** **CARBS 41.72%**

Properties

Glycemic Index:389.27, Glycemic Load:352.76, Inflammation Score:-10, Nutrition Score:48.961304125579%

Flavonoids

Eriodictyol: 4.44mg, Eriodictyol: 4.44mg, Eriodictyol: 4.44mg, Eriodictyol: 4.44mg Hesperetin: 13.17mg, Hesperetin: 13.17mg, Hesperetin: 13.17mg, Hesperetin: 13.17mg Naringenin: 1.26mg, Naringenin: 1.26mg, Naringenin: 1.26mg, Naringenin: 1.26mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg

Nutrients (% of daily need)

Calories: 5101.07kcal (255.05%), Fat: 305.44g (469.91%), Saturated Fat: 156.31g (976.92%), Carbohydrates: 543.35g (181.12%), Net Carbohydrates: 540.15g (196.42%), Sugar: 449.09g (498.99%), Cholesterol: 1343.01mg (447.67%), Sodium: 3231.81mg (140.51%), Alcohol: 0.72g (100%), Alcohol %: 0.06% (100%), Protein: 71.57g (143.15%), Vitamin A: 11598.82IU (231.98%), Selenium: 123.07µg (175.81%), Vitamin B2: 2.84mg (167.22%), Phosphorus: 1166.86mg (116.69%), Calcium: 792.42mg (79.24%), Folate: 301.33µg (75.33%), Vitamin B5: 6.85mg (68.49%), Vitamin E: 9.17mg (61.11%), Vitamin B1: 0.9mg (59.69%), Vitamin C: 43.04mg (52.17%), Vitamin B12: 3.11µg (51.75%), Potassium: 1389.75mg (39.71%), Zinc: 5.94mg (39.61%), Vitamin B6: 0.75mg (37.33%), Iron: 5.26mg (29.24%), Vitamin B3: 5.06mg (25.32%), Magnesium: 95.66mg (23.91%), Vitamin D: 3.52µg (23.47%), Copper: 0.34mg (16.91%), Manganese: 0.32mg (15.86%), Vitamin K: 14.88µg (14.17%), Fiber: 3.2g (12.8%)