



Eggnog Cheesecake

READY IN



400 min.

SERVINGS



40

CALORIES



173 kcal

DESSERT

Ingredients

- 6 Tbsp butter melted
- 32 oz philadelphia cream cheese softened
- 4 egg yolks
- 3 Tbsp flour
- 0.5 tsp ground nutmeg
- 3 Tbsp rum
- 1 cup sugar
- 1 tsp vanilla
- 2 cups vanilla wafers crushed finely

- 1 cup whipping cream
- 2 eggs whole

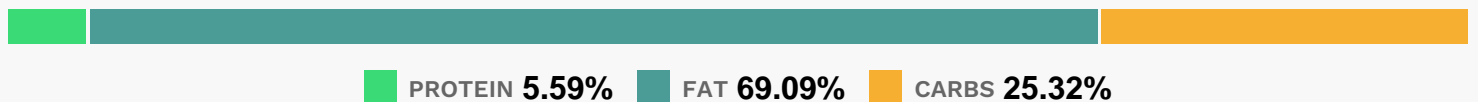
Equipment

- frying pan
- oven
- knife
- blender
- springform pan

Directions

- Heat oven to 325F.
- Mix wafer crumbs, butter and nutmeg; press onto bottom and 1-1/2 inches up side of 9-inch springform pan.
- Bake 10 min.
- Beat cream cheese, sugar, flour, rum and vanilla with mixer until blended.
- Add whipping cream; mix well.
- Add whole eggs and yolks, 1 at a time, mixing on low speed after each just until blended; pour into crust.
- Bake 1 hour 10 min. to 1 hour 15 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

Nutrition Facts



Properties

Glycemic Index:8.35, Glycemic Load:7.18, Inflammation Score:-3, Nutrition Score:2.244782641692%

Nutrients (% of daily need)

Calories: 173.4kcal (8.67%), Fat: 13.31g (20.48%), Saturated Fat: 6.86g (42.89%), Carbohydrates: 10.98g (3.66%), Net Carbohydrates: 10.88g (3.96%), Sugar: 7.8g (8.66%), Cholesterol: 57.31mg (19.1%), Sodium: 118.81mg (5.17%),

Alcohol: 0.41g (100%), Alcohol %: 1.11% (100%), Protein: 2.43g (4.85%), Vitamin A: 505.03IU (10.1%), Vitamin B2: 0.1mg (5.9%), Selenium: 4.03µg (5.76%), Phosphorus: 42.6mg (4.26%), Calcium: 30.31mg (3.03%), Folate: 11.85µg (2.96%), Vitamin E: 0.38mg (2.57%), Vitamin B1: 0.04mg (2.56%), Vitamin B5: 0.24mg (2.36%), Vitamin B12: 0.12µg (1.94%), Vitamin D: 0.24µg (1.58%), Zinc: 0.2mg (1.35%), Potassium: 47.07mg (1.34%), Vitamin B6: 0.03mg (1.27%), Vitamin B3: 0.2mg (1.02%)