



Eggnog Cheesecake

 Vegetarian

READY IN



90 min.

SERVINGS



12

CALORIES



438 kcal

DESSERT

Ingredients

- 0.3 cup brandy
- 3 tablespoons butter melted
- 24 oz cream cheese at room temperature
- 4 large eggs at room temperature
- 2 tablespoons flour all-purpose
- 1.3 cups graham cracker crumbs
- 2 teaspoons nutmeg divided freshly grated
- 1 cup sugar divided

- 1 cup whipping cream

Equipment

- bowl
- frying pan
- paper towels
- oven
- knife
- whisk
- blender
- spatula
- springform pan
- serrated knife

Directions

- Preheat oven to 30
- Pour graham cracker crumbs into a 6 1/2-in.-diameter springform pan with a rim at least 3 in. high; add butter and stir to mix. Press mixture evenly over bottom and 1/2 in. up side of pan.
- In a large bowl, with a mixer on medium speed, beat cream cheese and 3/4 cup sugar until smooth.
- Add eggs 1 at a time, beating well after each addition and scraping down inside of bowl as needed. Beat in flour, brandy, and 1 1/2 tsp. nutmeg just until incorporated.
- Pour into crust-lined pan and bake until small cracks are visible on sides but center jiggles when cake is gently shaken, 40 to 50 minutes.
- Run a thin-bladed spatula between cheesecake and pan rim. Put cheesecake on a rack and let cool completely. Cover and chill until cold, at least 3 hours.
- Remove pan rim. If any moisture has collected on cake, gently blot dry with a paper towel.
- Cut cake slices with a serrated knife, running knife under hot water and wiping clean after each slice.

In a small bowl, whisk together cream and remaining 1/4 cup sugar until stiff peaks form. Dollop whipped cream onto cheesecake and sprinkle with remaining 1/2 tsp. nutmeg.

Nutrition Facts

PROTEIN 6.46% **FAT 67.3%** **CARBS 26.24%**

Properties

Glycemic Index:31.76, Glycemic Load:17.95, Inflammation Score:-6, Nutrition Score:6.0534782837267%

Nutrients (% of daily need)

Calories: 437.77kcal (21.89%), Fat: 32.15g (49.46%), Saturated Fat: 18.56g (116%), Carbohydrates: 28.2g (9.4%), Net Carbohydrates: 27.8g (10.11%), Sugar: 21.52g (23.91%), Cholesterol: 149.2mg (49.73%), Sodium: 287.54mg (12.5%), Alcohol: 2.23g (100%), Alcohol %: 2.16% (100%), Protein: 6.94g (13.88%), Vitamin A: 1230.82IU (24.62%), Vitamin B2: 0.28mg (16.23%), Selenium: 11.15µg (15.93%), Phosphorus: 126.01mg (12.6%), Calcium: 86.14mg (8.61%), Vitamin B5: 0.64mg (6.39%), Vitamin E: 0.93mg (6.18%), Vitamin B12: 0.31µg (5.18%), Folate: 20.4µg (5.1%), Zinc: 0.74mg (4.93%), Iron: 0.82mg (4.53%), Vitamin D: 0.65µg (4.34%), Potassium: 135.98mg (3.89%), Vitamin B6: 0.08mg (3.85%), Vitamin B1: 0.06mg (3.68%), Magnesium: 14.61mg (3.65%), Vitamin B3: 0.49mg (2.44%), Vitamin K: 2.12µg (2.02%), Copper: 0.03mg (1.74%), Fiber: 0.4g (1.6%), Manganese: 0.03mg (1.56%)