

DESSERT

# Eggnog Cheesecake III

15 September 2026

| TOTAL TIME | PREP   | COOK   | SERVES | PER SERVING | CALORIES |
|------------|--------|--------|--------|-------------|----------|
| 85 min     | 30 min | 55 min | 8      | \$1.34      | 532 kcal |



The recipe Eggnog Cheesecake III can be made in approximately 1 hour and 25 minutes. This recipe serves 8 and costs \$1.34 per serving. One portion of this dish contains approximately 9g of protein, 37g of fat, and a total of 532 calories.

## Ingredients

- ☐ 3 tablespoons melted butter
- ☐ 24 ounce packages cream cheese, softened
- ☐ ¾ cup eggnog
- ☐ 2 eggs
- ☐ 3 tablespoons all-purpose flour
- ☐ 1 cup graham cracker crumbs
- ☐ 1 pinch ground nutmeg
- ☐ 2 tablespoons rum
- ☐ 1 cup white sugar

EQUIPMENT Food processor, Bowl, Frying pan, Oven, Wire rack

## Method

- 1 Preheat oven to 325 degrees F (165 degrees C).
- 2 In a medium bowl combine graham cracker crumbs, 2 tablespoons sugar and butter. Press into the bottom of a 9 inch spring form pan.
- 3 Bake in preheated oven for 10 minutes.
- 4 Place on a wire rack to cool.
- 5 Preheat oven to 425 degrees F (220 degrees C).
- 6 In a food processor combine cream cheese, 1 cup sugar, flour and eggnog; process until smooth. Blend in eggs, rum and nutmeg.
- 7 Pour mixture into cooled crust.
- 8 Bake in preheated oven for 10 minutes.
- 9 Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch.
- 10 Remove from the oven and immediately loosen cake from rim.
- 11 Let cake cool completely before removing the rim.

### Nutrition per serving

| 532           | 9 g     | 37 g | 42 g                        |
|---------------|---------|------|-----------------------------|
| KCAL          | PROTEIN | FAT  | CARBS                       |
| Saturated Fat |         |      | 21 g · 132% of daily needs  |
| Fibre         |         |      | 0.5 g · 2% of daily needs   |
| Sugar         |         |      | 32.6 g · 36% of daily needs |
| Sodium        |         |      | 399 mg · 17% of daily needs |
| Cholesterol   |         |      | 152 mg · 51% of daily needs |

Adapted from Allrecipes. Find this recipe, ratings and more ideas at [whatsheate.com/eggnog-cheesecake-iii-142731](https://whatsheate.com/eggnog-cheesecake-iii-142731)