



Eggnog Cheesecake With Gingersnap Crust

READY IN



45 min.

SERVINGS



12

CALORIES



389 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 2 cups eggnog refrigerated canned divided
- ☐ 4 large eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 12 ounces gingersnaps finely (48 cookies)
- ☐ 12 servings garnish: nutmeg freshly grated
- ☐ 2 cups powdered sugar
- ☐ 0.3 cup sugar
- ☐ 1 cup whipping cream

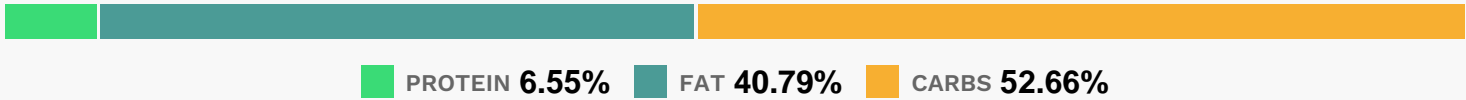
Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Stir together first 3 ingredients; press mixture onto bottom of a 10-inch springform pan.
- ☐ Beat cream cheese at medium speed with an electric mixer until smooth; add eggs, 1 at a time, beating until blended after each addition.
- ☐ Add 1 1/2 cups eggnog, and beat until blended. Fold in 2 cups powdered sugar and 2 Tbsp. flour; carefully pour cream cheese mixture into prepared pan.
- ☐ Bake at 325 for 1 hour. Turn off oven.
- ☐ Let cheesecake stand in oven, with door closed, 1 hour.
- ☐ Remove to wire rack, and let cool completely. Cover and chill at least 8 hours.
- ☐ Beat whipping cream at high speed with an electric mixer until stiff peaks form; fold in remaining 1/2 cup eggnog.
- ☐ Spread mixture evenly over top of chilled cheesecake, and garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:26.67, Glycemic Load:5.87, Inflammation Score:-4, Nutrition Score:8.1308696062669%

Nutrients (% of daily need)

Calories: 389.25kcal (19.46%), Fat: 17.88g (27.51%), Saturated Fat: 9.83g (61.41%), Carbohydrates: 51.94g (17.31%), Net Carbohydrates: 50.87g (18.5%), Sugar: 33.98g (37.76%), Cholesterol: 119.56mg (39.85%), Sodium: 240.42mg (10.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.46g (12.93%), Manganese: 0.52mg (25.77%), Vitamin

B2: 0.29mg (17.09%), Selenium: 9.58µg (13.69%), Iron: 2.34mg (13.02%), Phosphorus: 120.92mg (12.09%), Vitamin A: 589.55IU (11.79%), Calcium: 104.53mg (10.45%), Folate: 37.66µg (9.42%), Vitamin D: 1.16µg (7.72%), Magnesium: 29.35mg (7.34%), Vitamin B1: 0.1mg (6.58%), Copper: 0.13mg (6.51%), Vitamin B12: 0.38µg (6.31%), Potassium: 219.74mg (6.28%), Vitamin B5: 0.6mg (6.01%), Vitamin E: 0.83mg (5.55%), Vitamin B3: 1.09mg (5.45%), Zinc: 0.67mg (4.48%), Vitamin B6: 0.09mg (4.41%), Fiber: 1.07g (4.29%), Vitamin K: 1.86µg (1.77%)