



Ginger and Pink Grapefruit Cheesecake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



662 kcal

DESSERT

Ingredients

- 32 ounce cream cheese room temperature
- 12 servings candied ginger finely chopped
- 4 large eggs
- 1 inch ginger fresh peeled very thin cut into rounds
- 1 cup ginger
- 20 graham crackers whole
- 2 large grapefruit
- 1 tablespoon ground ginger

- 1.3 cups cup heavy whipping cream
- 0.3 teaspoon salt
- 1.3 cups sugar
- 0.5 cup butter unsalted chilled cut into 1/2-inch cubes (1 stick)
- 2.5 teaspoons vanilla extract
- 1 tablespoon water

Equipment

- bowl
- frying pan
- paper towels
- sauce pan
- oven
- hand mixer
- roasting pan
- cake form
- aluminum foil
- springform pan

Directions

- Position rack in center of oven and preheat to 350°F. Butter 9-inch springform pan with 2 3/4-inch-high sides.
- Blend graham crackers and sugar in processor to coarse crumbs.
- Add 1/2 cup butter. Blend until crumbs hold together; press onto bottom and up sides of prepared pan.
- Bake crust until beginning to color, about 15 minutes; sprinkle with chopped ginger. Cool. Reduce oven temperature to 325°F.
- Stack 3 long sheets of 18-inch-wide foil on work surface.
- Place cake pan in center. Fold foil snugly up sides of pan.

- Bring cream and fresh ginger to simmer.
- Remove from heat; cover. Steep 30 minutes. Strain cream. Stir preserves and 1 tablespoon water in small saucepan over medium heat until preserves melt; strain into small bowl. Discard solids; reserve ginger jelly.
- Using electric mixer, beat cream cheese in large bowl until smooth. Beat in sugar, ground ginger, vanilla, and salt.
- Add eggs, 1 at a time, beating well.
- Add 2 tablespoons ginger jelly and beat until blended. Gradually beat in strained cream.
- Transfer to prepared crust.
- Place cake pan in large roasting pan.
- Pour enough hot water into roasting pan to come halfway up sides of cake pan.
- Place cake in water bath in oven.
- Bake cake until gently set, browned on top, and beginning to crack around edges, about 2 hours.
- Remove from water.
- Remove foil.
- Place hot cake, uncovered, in refrigerator and chill overnight. Do ahead Can be made 2 days ahead. Keep cake chilled. Store ginger jelly at room temperature.
- Line large plate with several layers of paper towels.
- Cut all peel and pith off grapefruits. Working over bowl, cut between membranes to release segments; place on paper towels to drain. Cover with additional paper towels, pressing to absorb excess liquid. Do ahead Can be prepared 8 hours ahead. Chill, changing towels as needed.
- Cut around crust.
- Remove pan sides.
- Spread 1/4 cup ginger jelly over filling; top with grapefruit, then brush with ginger jelly.
- Sprinkle with crystallized ginger. Do ahead Can be made 1 hour ahead. Chill.

Nutrition Facts



■ **PROTEIN 5.83%**
■ **FAT 63.2%**
■ **CARBS 30.97%**

Properties

Glycemic Index:18.84, Glycemic Load:29.7, Inflammation Score:-9, Nutrition Score:11.352608691091%

Flavonoids

Hesperetin: 0.19mg, Hesperetin: 0.19mg, Hesperetin: 0.19mg, Hesperetin: 0.19mg Naringenin: 18.06mg, Naringenin: 18.06mg, Naringenin: 18.06mg, Naringenin: 18.06mg Luteolin: 0.33mg, Luteolin: 0.33mg, Luteolin: 0.33mg, Luteolin: 0.33mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 662.41kcal (33.12%), Fat: 47.37g (72.88%), Saturated Fat: 27.14g (169.61%), Carbohydrates: 52.22g (17.41%), Net Carbohydrates: 50.31g (18.29%), Sugar: 34.68g (38.53%), Cholesterol: 188.57mg (62.86%), Sodium: 473.17mg (20.57%), Alcohol: 0.29g (100%), Alcohol %: 0.15% (100%), Protein: 9.83g (19.66%), Vitamin A: 2366.85IU (47.34%), Vitamin B2: 0.38mg (22.62%), Vitamin C: 17.85mg (21.64%), Phosphorus: 192.26mg (19.23%), Selenium: 12.98µg (18.54%), Calcium: 135.21mg (13.52%), Manganese: 0.19mg (9.35%), Vitamin B5: 0.93mg (9.29%), Vitamin E: 1.38mg (9.21%), Potassium: 308.96mg (8.83%), Folate: 34.9µg (8.73%), Iron: 1.56mg (8.65%), Magnesium: 34.29mg (8.57%), Zinc: 1.2mg (8.03%), Fiber: 1.91g (7.64%), Vitamin B6: 0.15mg (7.47%), Vitamin B1: 0.11mg (7.28%), Vitamin B12: 0.37µg (6.22%), Vitamin B3: 1.21mg (6.03%), Vitamin D: 0.9µg (5.99%), Copper: 0.08mg (3.92%), Vitamin K: 3.16µg (3.01%)