



WHATSheATE



Ginger & Christmas pud cheesecake with ginger sauce



Vegetarian

READY IN



95 min.

SERVINGS



8

CALORIES



618 kcal

DESSERT

Ingredients

- ☐ 8 servings cooking oil for greasing
- ☐ 400 g cream cheese
- ☐ 100 g mascarpone cheese
- ☐ 1 tsp vanilla paste
- ☐ 2 medium eggs
- ☐ 100 g sugar
- ☐ 1.5 tbsp flour plain

- ☐ 100 g pudding leftover crumbled (use an individual one if you don't have any , or a rich fruitcake)
- ☐ 1 ball ginger
- ☐ 0.8 ginger sliced into 1½ -2cm-thick slices
- ☐ 100 g muscovado sugar dark
- ☐ 100 g butter
- ☐ 100 ml double cream

Equipment




- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 170C/150C fan/gas
- ☐ Grease and line a roughly 1.3-litre ovenproof pudding basin with 4 strips of baking parchment, criss-crossing the bowl like spokes of a wheel. Beat the cream cheese, mascarpone, vanilla, eggs and sugar with an electric mixer until combined and light. Fold in the flour, Christmas pud and stem ginger, then spoon into the prepared tin. Carefully put in the oven.
- ☐ Check after 1 hr it should be set with a slight wobble; you may need to give it 10 mins more.
- ☐ Remove and allow to cool slightly (it will puff up, then sink a little).
- ☐ Brush with 1 tbsp ginger syrup, then arrange the ginger loaf cake on top, pressing to form a base.
- ☐ Brush with 1 tbsp more syrup, then place a saucer on top to press down. Chill for at least 4 hrs (or up to 2 days).
- ☐ To make the sauce, bubble together all the ingredients plus 3 tbsp ginger syrup in a saucepan until syrupy. Turn the cheesecake out onto a serving plate and serve with the hot ginger sauce.

Nutrition Facts



 PROTEIN **4.05%**  FAT **75.83%**  CARBS **20.12%**

Properties

Glycemic Index:31.51, Glycemic Load:10.27, Inflammation Score:-6, Nutrition Score:6.3260869597611%

Nutrients (% of daily need)

Calories: 618.49kcal (30.92%), Fat: 52.88g (81.36%), Saturated Fat: 24.4g (152.47%), Carbohydrates: 31.58g (10.53%), Net Carbohydrates: 31.35g (11.4%), Sugar: 28.75g (31.94%), Cholesterol: 145mg (48.33%), Sodium: 267.64mg (11.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.35g (12.7%), Vitamin A: 1403.12IU (28.06%), Vitamin E: 3.4mg (22.69%), Vitamin B2: 0.23mg (13.47%), Selenium: 8.89µg (12.69%), Vitamin K: 12.35µg (11.76%), Calcium: 109.3mg (10.93%), Phosphorus: 87.86mg (8.79%), Vitamin B5: 0.52mg (5.24%), Vitamin B12: 0.27µg (4.47%), Vitamin D: 0.51µg (3.43%), Potassium: 117.75mg (3.36%), Folate: 13.33µg (3.33%), Zinc: 0.45mg (3.01%), Vitamin B6: 0.06mg (2.92%), Iron: 0.43mg (2.38%), Magnesium: 8.72mg (2.18%), Vitamin B1: 0.03mg (2.02%), Copper: 0.03mg (1.44%), Manganese: 0.03mg (1.43%)