



## Ginger-Peach Cheesecake

READY IN



530 min.

SERVINGS



16

CALORIES



389 kcal

DESSERT

### Ingredients

- 1.5 cups gingersnaps crushed ( 30 cookies; 8 oz)
- 0.3 cup butter melted
- 32 oz cream cheese softened
- 0.7 cup sugar
- 0.5 cup cream sour
- 1 tablespoon vanilla
- 4 eggs
- 15.3 oz peaches drained coarsely chopped canned
- 0.8 cup peach preserves

- 1 tablespoon ginger finely chopped
- 2 teaspoons juice of lemon

## Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- hand mixer
- aluminum foil
- spatula
- springform pan

## Directions

- Heat oven to 300°F. Wrap foil around outside of bottom and side of 9-inch springform pan to catch drips. In medium bowl, stir together crust ingredients. Press on bottom and 1 inch up side of pan.
- In large bowl, beat all filling ingredients except eggs and peaches with electric mixer on medium speed until smooth. On low speed, beat in eggs until blended. Gently stir in peaches.
- Pour into crust.
- Bake 1 hour 25 minutes to 1 hour 30 minutes or until edge of cheesecake is set but center still jiggles slightly when moved. Turn oven off; open oven door at least 4 inches. Leave cheesecake in oven 30 minutes longer.
- Remove cheesecake from oven; place on cooling rack. Without releasing side of pan, run knife around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes. Cover loosely; refrigerate at least 6 hours but no longer than 24 hours.
- In small bowl, mix topping ingredients. Carefully spread over top of cheesecake. Run metal spatula along side of cheesecake to loosen.
- Remove side of pan; leave cheesecake on pan bottom to serve. Store covered in refrigerator.

## Nutrition Facts

PROTEIN 6.09% FAT 59.38% CARBS 34.53%

## Properties

Glycemic Index:12.96, Glycemic Load:13.55, Inflammation Score:-6, Nutrition Score:6.3965218170829%

## Flavonoids

Cyanidin: 0.52mg, Cyanidin: 0.52mg, Cyanidin: 0.52mg, Cyanidin: 0.52mg Catechin: 1.33mg, Catechin: 1.33mg, Catechin: 1.33mg, Catechin: 1.33mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 0.63mg, Epicatechin: 0.63mg, Epicatechin: 0.63mg, Epicatechin: 0.63mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

## Nutrients (% of daily need)

Calories: 388.55kcal (19.43%), Fat: 25.95g (39.93%), Saturated Fat: 13.38g (83.65%), Carbohydrates: 33.95g (11.32%), Net Carbohydrates: 33.13g (12.05%), Sugar: 22.97g (25.52%), Cholesterol: 102.43mg (34.14%), Sodium: 296.96mg (12.91%), Alcohol: 0.28g (100%), Alcohol %: 0.25% (100%), Protein: 5.99g (11.98%), Vitamin A: 1080.85IU (21.62%), Vitamin B2: 0.25mg (14.6%), Selenium: 10µg (14.28%), Phosphorus: 106.74mg (10.67%), Manganese: 0.2mg (10.05%), Calcium: 82.19mg (8.22%), Vitamin E: 1.06mg (7.08%), Iron: 1.12mg (6.2%), Vitamin B5: 0.61mg (6.06%), Folate: 23.5µg (5.88%), Potassium: 186.22mg (5.32%), Copper: 0.09mg (4.55%), Vitamin B12: 0.24µg (4.02%), Magnesium: 15.56mg (3.89%), Zinc: 0.58mg (3.88%), Vitamin B6: 0.08mg (3.76%), Vitamin C: 2.85mg (3.45%), Vitamin B1: 0.05mg (3.32%), Fiber: 0.82g (3.3%), Vitamin B3: 0.64mg (3.21%), Vitamin K: 2.41µg (2.29%), Vitamin D: 0.22µg (1.47%)