



## Ginger Spice Cheesecake

READY IN



460 min.

SERVINGS



16

CALORIES



329 kcal

DESSERT

### Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 10.8 ounces all natural tomato soup canned
- ☐ 24 ounces cream cheese softened
- ☐ 3 eggs
- ☐ 38 gingersnaps crushed finely (2 cups cookie crumbs)
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.5 teaspoon nutmeg
- ☐ 1.3 cups sugar
- ☐ 1 tablespoon vanilla extract

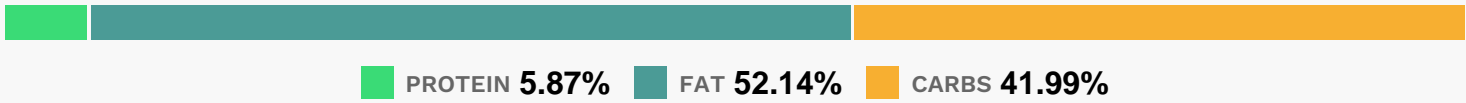
# Equipment

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

# Directions

- ☐ Heat the oven to 350°F. Wrap aluminum foil around the outside of a 9-inch springform pan.
- ☐ Stir the cookie crumbs, butter and 3 tablespoons sugar in a medium bowl. Press the crumb mixture into the bottom and 1/2 inch up the sides of the pan.
- ☐ Bake for 10 minutes or until the crust is lightly browned.
- ☐ Remove the pan from the oven.
- ☐ Let the crust cool in the pan on a wire rack for 20 minutes.
- ☐ Beat the cream cheese and remaining sugar in a large bowl with an electric mixer on medium speed until the mixture is creamy. Beat in the soup, cinnamon and nutmeg.
- ☐ Add the eggs, one at a time, beating well after each addition. Beat in the vanilla extract.
- ☐ Pour the batter into the pan.
- ☐ Bake for 55 minutes or until the center is almost set.
- ☐ Let the cheesecake cool in the pan on a wire rack for 2 hours. Cover and refrigerate for 4 hours or overnight.

# Nutrition Facts



# Properties

Glycemic Index:16.16, Glycemic Load:13.27, Inflammation Score:-5, Nutrition Score:5.7586956801622%

## Flavonoids

Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 328.64kcal (16.43%), Fat: 19.33g (29.75%), Saturated Fat: 10.64g (66.52%), Carbohydrates: 35.03g (11.68%), Net Carbohydrates: 34.31g (12.47%), Sugar: 23.27g (25.85%), Cholesterol: 79.28mg (26.43%), Sodium: 326.47mg (14.19%), Alcohol: 0.28g (100%), Alcohol %: 0.33% (100%), Protein: 4.9g (9.8%), Manganese: 0.34mg (16.99%), Vitamin A: 757.05IU (15.14%), Vitamin B2: 0.19mg (11.3%), Selenium: 7.74µg (11.06%), Phosphorus: 82.51mg (8.25%), Iron: 1.4mg (7.78%), Potassium: 235.55mg (6.73%), Calcium: 64.65mg (6.47%), Folate: 22.31µg (5.58%), Vitamin E: 0.75mg (4.97%), Vitamin B5: 0.44mg (4.36%), Magnesium: 16.04mg (4.01%), Copper: 0.08mg (3.85%), Vitamin B3: 0.76mg (3.78%), Vitamin B1: 0.05mg (3.65%), Vitamin B6: 0.07mg (3.56%), Zinc: 0.46mg (3.04%), Vitamin C: 2.47mg (2.99%), Fiber: 0.72g (2.88%), Vitamin B12: 0.17µg (2.86%), Vitamin K: 2.2µg (2.1%), Vitamin D: 0.17µg (1.1%)