



WHATSheATE



Ginger Streusel-Topped Cheesecake

READY IN



24 min.

SERVINGS



8

CALORIES



532 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 30 ounce new cheesecake frozen with sara lee) york style
- ☐ 1 tablespoon crystallized ginger finely chopped
- ☐ 0.5 cup flour all-purpose
- ☐ 1 cup coarsely gingersnaps with nabisco) crushed
- ☐ 0.5 cup sugar

Equipment

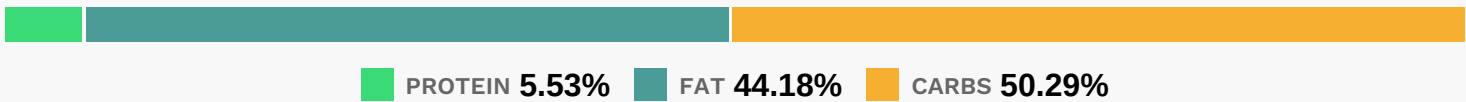
- ☐ bowl

☐ oven

Directions

- ☐ Combine first 5 ingredients, mixing well with a spoon.
- ☐ Sprinkle streusel over top of frozen cheesecake.
- ☐ Bake at 425 for 16 to 19 minutes or until streusel is browned. Scoop warm cheesecake into serving bowls.
- ☐ Ginger Streusel-Topped Pumpkin Pie: Prepare topping as directed for cheesecake.
- ☐ Sprinkle topping over a small deli-baked pumpkin pie.
- ☐ Bake again at 425 for 18 to 20 minutes to brown the streusel.
- ☐ Let stand 15 minutes. Slice to serve.

Nutrition Facts



Properties

Glycemic Index:24.39, Glycemic Load:13.04, Inflammation Score:-2, Nutrition Score:4.8456521254519%

Nutrients (% of daily need)

Calories: 532.35kcal (26.62%), Fat: 26.51g (40.78%), Saturated Fat: 14.74g (92.13%), Carbohydrates: 67.9g (22.63%), Net Carbohydrates: 65.36g (23.77%), Sugar: 16.26g (18.07%), Cholesterol: 61.33mg (20.44%), Sodium: 574.07mg (24.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.46g (14.92%), Iron: 4.46mg (24.81%), Manganese: 0.27mg (13.67%), Fiber: 2.54g (10.17%), Potassium: 285.2mg (8.15%), Vitamin A: 362.27IU (7.25%), Folate: 27.01µg (6.75%), Vitamin B1: 0.09mg (6.02%), Vitamin B2: 0.09mg (5.13%), Selenium: 3.59µg (5.12%), Vitamin B3: 0.92mg (4.62%), Calcium: 33.65mg (3.37%), Vitamin E: 0.47mg (3.14%), Copper: 0.06mg (2.76%), Phosphorus: 23.57mg (2.36%), Magnesium: 8.92mg (2.23%), Vitamin K: 1.37µg (1.3%), Vitamin C: 1.06mg (1.29%), Vitamin B5: 0.1mg (1.04%)