



Gingersnap-Pear Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



388 kcal

DESSERT

Ingredients

- 16 ounces cream cheese at room temperature
- 2 large eggs at room temperature
- 1.5 cups gingersnaps crushed (40 cookies)
- 1.3 cups granulated sugar
- 0.3 teaspoon ground ginger
- 2 small pears cored ripe peeled sliced (any kind)
- 1 cup heavy whipping cream sour at room temperature
- 6 tablespoons butter unsalted melted
- 3 teaspoons vanilla extract

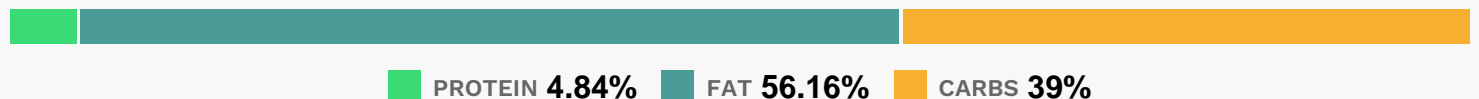
Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- hand mixer
- springform pan

Directions

- Heat oven to 350 F. In a medium bowl, combine the butter and crushed gingersnaps. Press the mixture into a 9-inch springform pan, working the crumbs over the bottom and then up the sides.
- Bake for 20 minutes. In a small bowl, toss the pears and ginger. Line the cooled crust with the pears, overlapping the slices slightly. In a large bowl, with an electric mixer on medium, beat the cream cheese for 2 minutes.
- Add 1 cup of the sugar and beat for 2 minutes.
- Add the eggs, 1 at a time, and mix until combined. Stir in 2 teaspoons of the vanilla.
- Pour the mixture over the pears.
- Bake until the top is barely set but still slightly wobbly, about 50 minutes.
- Transfer pan to a wire rack but leave oven on. In a small bowl, combine the sour cream and the remaining sugar and vanilla.
- Pour over the cheesecake and bake for 8 minutes.
- Transfer to a wire rack and cool to room temperature. Cover and refrigerate for at least 4 hours before serving. In Advance: Make the cheesecake and refrigerate for up to 2 days. Slice it just before serving, running the knife under warm water after each cut.

Nutrition Facts



Properties

Glycemic Index:11.15, Glycemic Load:16.2, Inflammation Score:-5, Nutrition Score:5.6999999647555%

Flavonoids

Cyanidin: 0.51mg, Cyanidin: 0.51mg, Cyanidin: 0.51mg, Cyanidin: 0.51mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg Epicatechin: 0.93mg, Epicatechin: 0.93mg, Epicatechin: 0.93mg, Epicatechin: 0.93mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg

Nutrients (% of daily need)

Calories: 388.4kcal (19.42%), Fat: 24.68g (37.97%), Saturated Fat: 13.78g (86.13%), Carbohydrates: 38.56g (12.85%), Net Carbohydrates: 37.47g (13.63%), Sugar: 28.25g (31.38%), Cholesterol: 95.54mg (31.85%), Sodium: 216.18mg (9.4%), Alcohol: 0.34g (100%), Alcohol %: 0.33% (100%), Protein: 4.79g (9.57%), Vitamin A: 853.45IU (17.07%), Manganese: 0.26mg (12.87%), Vitamin B2: 0.21mg (12.49%), Selenium: 7.48µg (10.69%), Phosphorus: 88.01mg (8.8%), Calcium: 75.83mg (7.58%), Iron: 1.17mg (6.5%), Folate: 22.7µg (5.67%), Vitamin E: 0.81mg (5.43%), Vitamin B5: 0.48mg (4.82%), Potassium: 166.97mg (4.77%), Fiber: 1.08g (4.33%), Copper: 0.08mg (4.15%), Magnesium: 15.32mg (3.83%), Vitamin B12: 0.21µg (3.49%), Vitamin B6: 0.06mg (3.25%), Vitamin B1: 0.05mg (3.17%), Zinc: 0.47mg (3.15%), Vitamin K: 3.04µg (2.89%), Vitamin B3: 0.57mg (2.84%), Vitamin D: 0.27µg (1.81%), Vitamin C: 1.23mg (1.5%)