



Goat Cheese Cheesecake with Honeyed Cranberries

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



633 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon champagne vinegar
- ☐ 0.3 teaspoon cinnamon
- ☐ 4 ounces cranberries
- ☐ 10 ounces goat cheese fresh softened
- ☐ 9 graham crackers crushed
- ☐ 0.3 cup granulated sugar
- ☐ 1.5 cups cup heavy whipping cream

- ☐ 0.5 cup honey
- ☐ 2 teaspoons juice of lemon fresh
- ☐ 0.3 cup brown sugar light
- ☐ 2 navel oranges julienned
- ☐ 4 tablespoons butter unsalted melted
- ☐ 8 servings vegetable oil for brushing

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ knife
- ☐ springform pan

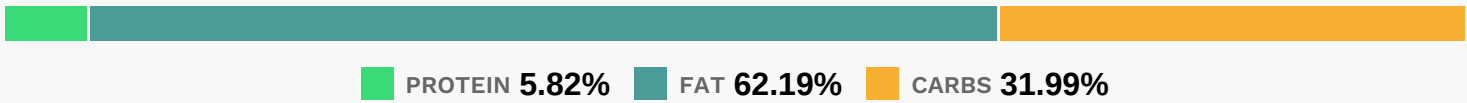
Directions

- ☐ Lightly brush a 9-inch springform pan with vegetable oil. In a food processor, pulse the graham crackers, brown sugar and cinnamon to fine crumbs.
- ☐ Add the butter and process until the crumbs are moistened. Press the crumbs over the bottom of the pan and refrigerate until firm, 30 minutes.
- ☐ In a bowl, beat the goat cheese with the lemon juice until creamy.
- ☐ Add the cream and beat until the mixture is very firm, about 3 minutes.
- ☐ Add 1/3 cup of the granulated sugar; beat until the mixture is smooth and slightly softened, about 2 minutes.
- ☐ Pour the batter over the crust. Refrigerate until well chilled, at least 5 hours or preferably overnight.
- ☐ In a saucepan of boiling water, simmer the orange zest over moderate heat for 10 minutes.
- ☐ Drain and return to the saucepan.
- ☐ Add the remaining 1/4 cup of granulated sugar and stir over low heat until the sugar is melted and the zest is glazed, about 2 minutes. Stir in the vinegar and transfer the candied zest to a

small bowl.

- ☐ Rinse and dry the saucepan.
- ☐ Add the honey and bring to a boil.
- ☐ Remove from the heat, stir in the cranberries and let cool.
- ☐ Run a small, thin knife around the edge of the springform pan and remove the ring. Using a hot knife, trim the cake to a 6-inch square (serve the trimmings as snacks), then cut into 10 rectangles. Alternatively, cut the cake into wedges.
- ☐ Transfer to plates, garnish with the orange zest and honeyed cranberries and serve.

Nutrition Facts



Properties

Glycemic Index:30.8, Glycemic Load:23.94, Inflammation Score:-7, Nutrition Score:10.398260945859%

Flavonoids

Cyanidin: 6.58mg, Cyanidin: 6.58mg, Cyanidin: 6.58mg, Cyanidin: 6.58mg Delphinidin: 1.09mg, Delphinidin: 1.09mg, Delphinidin: 1.09mg, Delphinidin: 1.09mg Malvidin: 0.06mg, Malvidin: 0.06mg, Malvidin: 0.06mg, Malvidin: 0.06mg Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg Peonidin: 6.97mg, Peonidin: 6.97mg, Peonidin: 6.97mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.62mg, Epicatechin: 0.62mg, Epicatechin: 0.62mg, Epicatechin: 0.62mg Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 7.84mg, Hesperetin: 7.84mg, Hesperetin: 7.84mg Naringenin: 2.5mg, Naringenin: 2.5mg, Naringenin: 2.5mg, Naringenin: 2.5mg Luteolin: 0.25mg, Luteolin: 0.25mg, Luteolin: 0.25mg, Luteolin: 0.25mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 0.94mg, Myricetin: 0.94mg, Myricetin: 0.94mg, Myricetin: 0.94mg Quercetin: 2.18mg, Quercetin: 2.18mg, Quercetin: 2.18mg, Quercetin: 2.18mg

Nutrients (% of daily need)

Calories: 632.85kcal (31.64%), Fat: 44.93g (69.13%), Saturated Fat: 21.41g (133.83%), Carbohydrates: 52g (17.33%), Net Carbohydrates: 50.11g (18.22%), Sugar: 41.24g (45.82%), Cholesterol: 81.78mg (27.26%), Sodium: 250.58mg (10.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.45g (18.91%), Vitamin C: 23.53mg (28.52%), Vitamin K: 29.03µg (27.65%), Vitamin A: 1292.19IU (25.84%), Vitamin B2: 0.29mg (17.02%), Phosphorus: 161.02mg (16.1%), Copper: 0.3mg (15.18%), Vitamin E: 2.02mg (13.5%), Calcium: 117.17mg (11.72%), Iron: 1.6mg (8.9%), Vitamin B6: 0.16mg (8.22%), Fiber: 1.9g (7.58%), Folate: 26.28µg (6.57%), Manganese: 0.13mg (6.52%), Vitamin D: 0.96µg (6.4%), Vitamin B1: 0.1mg (6.39%), Magnesium: 24.11mg (6.03%), Zinc: 0.84mg (5.58%), Vitamin B5: 0.52mg (5.21%),

Potassium: 172.73mg (4.94%), Vitamin B3: 0.98mg (4.89%), Selenium: 2.72µg (3.89%), Vitamin B12: 0.15µg (2.51%)