



Gorgonzola Cheesecake with Toasted Walnuts

READY IN



305 min.

SERVINGS



32

CALORIES



94 kcal

Ingredients

- 0.3 cup walnuts
- 16 ounces cream cheese softened
- 2 eggs
- 0.5 cup cream sour
- 4 ounces gorgonzola crumbled
- 0.8 teaspoon pepper
- 0.5 cup walnuts toasted chopped
- 1 serving round buttery crackers assorted

Equipment

- bowl
- frying pan
- oven
- knife
- hand mixer
- roasting pan
- aluminum foil
- springform pan

Directions

- Heat oven to 325°. Line outside of springform pan, 9x3 inches with heavy-duty aluminum foil. Spray inside of pan with cooking spray; sprinkle ground walnuts over bottom.
- Beat cream cheese in large bowl with electric mixer on medium speed until smooth.
- Add eggs; beat just until smooth. Stir in sour cream, cheese and pepper just until blended. Spoon evenly over walnuts in pan.
- Place springform in large roasting pan; pour hot water into roasting pan until one-fourth full.
- Bake uncovered 40 to 45 minutes or until center is almost set.
- Remove cheesecake from roasting pan. Run knife around edge of cheesecake to loosen. Cool completely at room temperature, about 2 hours. Cover and refrigerate at least 2 hours but no longer than 48 hours.
- Remove side of pan.
- Garnish with toasted walnuts.
- Cut into wedges.
- Serve with crackers.

Nutrition Facts

  

 PROTEIN 10.51%  FAT 82.1%  CARBS 7.39%

Properties

Glycemic Index:3.94, Glycemic Load:0.28, Inflammation Score:-2, Nutrition Score:2.1369565356037%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 93.68kcal (4.68%), Fat: 8.76g (13.47%), Saturated Fat: 4.17g (26.07%), Carbohydrates: 1.77g (0.59%), Net Carbohydrates: 1.57g (0.57%), Sugar: 0.8g (0.88%), Cholesterol: 29.32mg (9.77%), Sodium: 94.75mg (4.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.52g (5.04%), Manganese: 0.11mg (5.27%), Vitamin A: 255.45IU (5.11%), Phosphorus: 47.98mg (4.8%), Vitamin B2: 0.07mg (4.13%), Calcium: 41.29mg (4.13%), Selenium: 2.87µg (4.1%), Copper: 0.05mg (2.57%), Vitamin B5: 0.21mg (2.14%), Zinc: 0.3mg (2.01%), Magnesium: 7.29mg (1.82%), Folate: 7.11µg (1.78%), Vitamin B12: 0.11µg (1.77%), Vitamin B6: 0.04mg (1.76%), Potassium: 49.38mg (1.41%), Vitamin E: 0.21mg (1.4%), Vitamin B1: 0.02mg (1.18%), Iron: 0.18mg (1.02%)