



## Gorgonzola Cheesecake with Toasted Walnuts

READY IN



305 min.

SERVINGS



32

CALORIES



170 kcal

### Ingredients

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

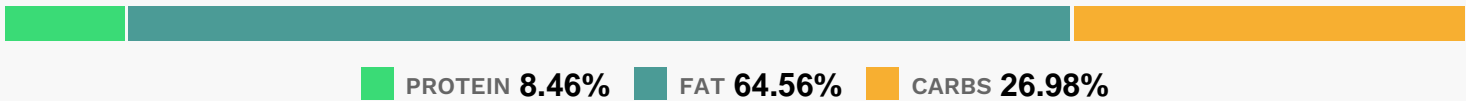
### Equipment

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

## Directions

- ☐ Heat oven to 32
- ☐ 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



## Properties

Glycemic Index:3.94, Glycemic Load:0.28, Inflammation Score:-2, Nutrition Score:4.1169565054386%

Flavonoids

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

Nutrients (% of daily need)

Calories: 169.94kcal (8.5%), Fat: 12.35g (19.01%), Saturated Fat: 5.02g (31.35%), Carbohydrates: 11.62g (3.87%), Net Carbohydrates: 11.06g (4.02%), Sugar: 2.06g (2.29%), Cholesterol: 29.32mg (9.77%), Sodium: 231.46mg (10.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.64g (7.29%), Manganese: 0.19mg (9.45%), Phosphorus: 90.3mg (9.03%), Vitamin K: 8.6µg (8.19%), Vitamin B2: 0.11mg (6.55%), Calcium: 65.16mg (6.52%), Vitamin B1: 0.09mg (5.75%), Selenium: 3.58µg (5.12%), Vitamin A: 255.45IU (5.11%), Vitamin E: 0.75mg (5.01%), Iron: 0.88mg (4.87%), Folate: 18.27µg (4.57%), Vitamin B3: 0.87mg (4.33%), Copper: 0.07mg (3.53%), Vitamin B5: 0.27mg (2.72%), Zinc: 0.4mg (2.64%), Magnesium: 10.23mg (2.56%), Fiber: 0.56g (2.25%), Vitamin B6: 0.04mg (2.22%), Potassium: 67.83mg (1.94%), Vitamin B12: 0.11µg (1.77%)