



## Ham and Swiss Appetizer Cheesecake

READY IN



270 min.

SERVINGS



24

CALORIES



257 kcal

### Ingredients

- 3 tablespoons butter melted
- 1 cup finely-chopped ham fully cooked chopped
- 13 ounces round buttery crackers assorted
- 16 ounces cream cheese softened
- 2 eggs
- 0.3 cup spring onion sliced
- 0.5 cup roasted peppers red drained chopped (from 7.25-ounce jar)
- 8 ounces swiss cheese shredded finely
- 1 cup keebler® town house toppers® wheat crackers crushed ( 28 crackers)
- 0.3 cup whipping cream (heavy)

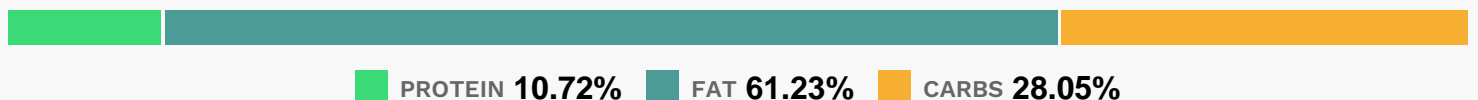
## Equipment

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

## Directions

- Heat oven to 35
- Mix crushed crackers and butter until well blended. Press evenly in bottom of springform pan, 9x3 inches.
- Bake 8 to 10 minutes or until golden brown.
- Meanwhile, beat cream cheese in large bowl with electric mixer on medium speed until smooth.
- Add whipping cream and eggs; beat until smooth. Stir in cheese, ham, bell peppers, onions and thyme. Spoon evenly over crust in pan.
- Bake 45 to 55 minutes or until center is set. Run knife around edge of cheesecake to loosen. Cool completely, about 1 hour. Cover and refrigerate at least 2 hours but no longer than 48 hours.
- Remove side of pan.
- Place cheesecake on serving platter.
- Cut into wedges.
- Serve with crackers.

## Nutrition Facts



## Properties

Glycemic Index:3.58, Glycemic Load:0.33, Inflammation Score:-4, Nutrition Score:5.73304346333338%

## Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

## Nutrients (% of daily need)

Calories: 256.93kcal (12.85%), Fat: 17.59g (27.07%), Saturated Fat: 7.75g (48.43%), Carbohydrates: 18.14g (6.05%), Net Carbohydrates: 17.09g (6.21%), Sugar: 3.32g (3.69%), Cholesterol: 47.76mg (15.92%), Sodium: 401.28mg (17.45%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.93g (13.87%), Phosphorus: 140.2mg (14.02%), Calcium: 138.44mg (13.84%), Selenium: 7.32µg (10.46%), Vitamin K: 10.45µg (9.96%), Vitamin A: 476.65IU (9.53%), Vitamin B2: 0.15mg (8.69%), Vitamin B12: 0.43µg (7.2%), Vitamin B1: 0.1mg (6.78%), Iron: 1.1mg (6.09%), Vitamin E: 0.88mg (5.84%), Zinc: 0.77mg (5.12%), Vitamin B3: 0.97mg (4.83%), Manganese: 0.1mg (4.75%), Folate: 16.72µg (4.18%), Fiber: 1.05g (4.18%), Vitamin C: 2.67mg (3.23%), Vitamin B5: 0.31mg (3.12%), Vitamin B6: 0.05mg (2.58%), Magnesium: 9.92mg (2.48%), Potassium: 78.44mg (2.24%), Copper: 0.04mg (1.99%)