



Hazelnut Liqueur Cheesecake

 Vegetarian

READY IN

ready

825 min.

SERVINGS

servings

8

CALORIES

calories

945 kcal

DESSERT

Ingredients

- ☐ 0.8 stick butter melted plus more for greasing
- ☐ 8 servings chocolate drizzles
- ☐ 8 servings hazelnuts dipped in chocolate
- ☐ 2 cups chocolate wafer cookie crumbs
- ☐ 32 ounces cream cheese
- ☐ 3 eggs
- ☐ 0.5 cup frangelico
- ☐ 0.7 cup cup heavy whipping cream sour

☐ 1 cup sugar

Equipment

☐ bowl

☐ frying pan

☐ oven

☐ knife

☐ aluminum foil

☐ stand mixer

☐ springform pan

Directions

☐ Watch how to make this recipe.

☐ For the crust: Preheat the oven to 325 degrees F.

☐ Combine the cookie crumbs and melted butter. Stir well to combine. Press the mixture into the bottom of a 9-inch springform pan.

☐ Bake for 12 to 15 minutes. Allow to cool slightly, and then butter the sides of the springform pan for the cheesecake mixture.

☐ For the filling: In a stand mixer, beat the cream cheese. Scrape down the sides of the bowl several times.

☐ Add in the sugar and beat it some more; scraping down the sides once or twice.

☐ Add the eggs in one at a time, mixing in between each addition, until thoroughly combined.

☐ Mix in the sour cream on slow speed while pouring the hazelnut liqueur into the bowl in a slow stream.

☐ Wrap the bottom of the springform pan with aluminum foil. Scrape the filling onto the chocolate crust in the pan. Wrap the outside of the pan in 3 layers of heavy-duty aluminum foil and put in a larger pan.

☐ Add enough hot water to the outer pan to come up halfway.

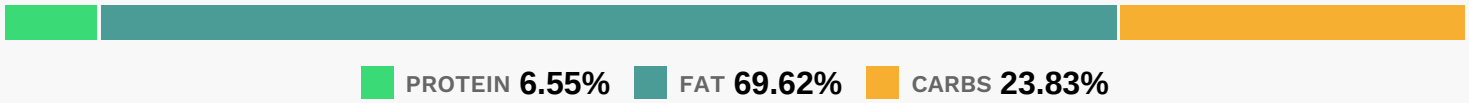
☐ Bake for 1 hour. The cheesecake should be set around the edges but still a little jiggly in the middle.

☐

Allow to set up overnight. Run a thin knife around the edge and open the springform pan.

Decorate the top of the cheesecake with chocolate drizzles and hazelnuts dipped in chocolate.

Nutrition Facts



Properties

Glycemic Index:31.77, Glycemic Load:29.3, Inflammation Score:-8, Nutrition Score:21.227825942247%

Flavonoids

Cyanidin: 2.01mg, Cyanidin: 2.01mg, Cyanidin: 2.01mg, Cyanidin: 2.01mg Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg Epigallocatechin: 0.83mg, Epigallocatechin: 0.83mg, Epigallocatechin: 0.83mg, Epigallocatechin: 0.83mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg

Nutrients (% of daily need)

Calories: 945.36kcal (47.27%), Fat: 75.53g (116.19%), Saturated Fat: 33.53g (209.56%), Carbohydrates: 58.14g (19.38%), Net Carbohydrates: 54.23g (19.72%), Sugar: 42.22g (46.92%), Cholesterol: 210.56mg (70.19%), Sodium: 616.37mg (26.8%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.46mg (1.15%), Protein: 16g (32%), Manganese: 2.07mg (103.63%), Vitamin E: 6.17mg (41.14%), Vitamin A: 2005.54IU (40.11%), Copper: 0.69mg (34.44%), Phosphorus: 296.55mg (29.65%), Vitamin B2: 0.49mg (28.68%), Selenium: 18.13µg (25.9%), Magnesium: 79.18mg (19.8%), Vitamin B1: 0.29mg (19.13%), Calcium: 184.51mg (18.45%), Iron: 3mg (16.68%), Folate: 66.52µg (16.63%), Fiber: 3.92g (15.67%), Vitamin B6: 0.28mg (14.17%), Vitamin B5: 1.36mg (13.58%), Potassium: 465.16mg (13.29%), Zinc: 1.91mg (12.74%), Vitamin K: 8.45µg (8.05%), Vitamin B12: 0.48µg (8%), Vitamin B3: 1.49mg (7.43%), Vitamin C: 2.06mg (2.5%), Vitamin D: 0.33µg (2.2%)