



## Holiday Cheesecake

 Vegetarian

READY IN



375 min.

SERVINGS



10

CALORIES



629 kcal

DESSERT

## Ingredients

- ☐ 2 baguettes
- ☐ 3 tablespoons butter melted
- ☐ 16 ounce cream cheese
- ☐ 4 large eggs
- ☐ 0.3 cup basil leaves fresh chopped
- ☐ 1 tablespoon thyme leaves fresh chopped
- ☐ 0.5 cup goat cheese
- ☐ 0.3 teaspoon kosher salt

- ☐ 10 servings olive oil for brushing
- ☐ 0.8 cup roasted bell peppers diced red
- ☐ 15 ounce milk ricotta cheese whole
- ☐ 0.5 cup strawberry jam
- ☐ 1 tablespoon sugar
- ☐ 1 tablespoon water hot

## Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ roasting pan
- ☐ aluminum foil
- ☐ spatula
- ☐ springform pan
- ☐ pastry brush
- ☐ chopsticks

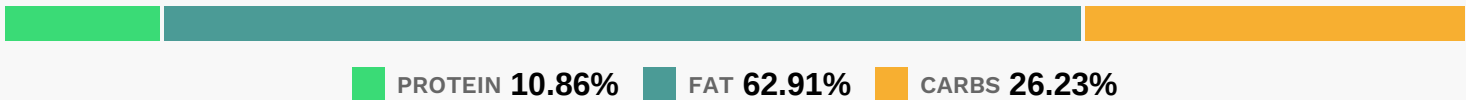
## Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees F.
- ☐ To make the crostini, cut the baguettes into 1/4-inch thick slices. Using a pastry brush, brush the baguette slices with olive oil.
- ☐ Place on 2 foil-lined baking sheets and bake until crisp and golden, about 12 to 15 minutes. Reserve 25 of the crostini slices for the cheesecake. Cool the remaining crostini, then store in

an airtight container until ready to serve.

- ☐ To make the cheesecake crust, put the 25 crostini slices in a food processor and run the machine until crostini are like bread crumbs, about 1 minute.
- ☐ Add the melted butter and pulse a few times to combine. Press the bread crumbs into the bottom of the cheesecake pan.
- ☐ Bake until golden, about 10 minutes.
- ☐ Remove from the oven and let cool.
- ☐ To make the cheesecake, wrap the outside of the cheesecake pan with 2 layers of heavy-duty foil.
- ☐ Place the ricotta, cream cheese, and goat cheese in a food processor. Pulse to mix.
- ☐ Add the eggs, sugar, and salt and pulse a few times until well mixed. Using a rubber spatula, stir in the red pepper, basil, and thyme.
- ☐ Pour the cheese mixture into the cheesecake pan.
- ☐ Place the cheesecake pan in a roasting pan.
- ☐ Pour enough hot water in the roasting pan to come halfway up the sides of the cheesecake pan.
- ☐ Bake until the cheesecake is golden at the edges and the center of the cake moves slightly when the pan is gently shaken, about 1 hour (the cake will become firm when it is cold.)
- ☐ Transfer the cake to a wire rack to cool for 1 hour. Refrigerate until the cheesecake is cold, at least 3 hours and up to 2 days.
- ☐ To serve, combine the jam and the hot water in a small bowl and stir until the jam is liquefied.
- ☐ Remove the cheesecake from the springform pan by running a knife around the inside of the rim and unlatching the pan's ring. Then, run a long metal spatula under the cheesecake and gently slide onto a serving plate.
- ☐ Drizzle the jam mixture over the top of the cheesecake, encouraging some of the jam to run down the sides.
- ☐ Serve with the reserved crostini alongside.

## Nutrition Facts



## Properties

Glycemic Index:41.58, Glycemic Load:24.74, Inflammation Score:-8, Nutrition Score:14.641739161118%

Flavonoids

Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.33mg, Luteolin: 0.33mg, Luteolin: 0.33mg, Luteolin: 0.33mg

Nutrients (% of daily need)

Calories: 629.35kcal (31.47%), Fat: 44.25g (68.08%), Saturated Fat: 19.34g (120.89%), Carbohydrates: 41.5g (13.83%), Net Carbohydrates: 40.03g (14.56%), Sugar: 13.79g (15.32%), Cholesterol: 156.15mg (52.05%), Sodium: 792.11mg (34.44%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 17.19g (34.38%), Selenium: 25.55µg (36.5%), Vitamin B2: 0.5mg (29.64%), Vitamin A: 1258.67IU (25.17%), Phosphorus: 239.41mg (23.94%), Calcium: 224.81mg (22.48%), Vitamin B1: 0.33mg (21.94%), Vitamin E: 2.95mg (19.68%), Folate: 77.98µg (19.5%), Iron: 2.9mg (16.1%), Manganese: 0.3mg (15.08%), Vitamin K: 15.23µg (14.5%), Vitamin B3: 2.5mg (12.52%), Copper: 0.21mg (10.65%), Zinc: 1.53mg (10.2%), Vitamin B5: 0.94mg (9.38%), Vitamin C: 7.64mg (9.26%), Vitamin B6: 0.18mg (9.2%), Vitamin B12: 0.45µg (7.52%), Magnesium: 29.54mg (7.39%), Potassium: 233.3mg (6.67%), Fiber: 1.47g (5.9%), Vitamin D: 0.53µg (3.54%)