



Holiday Mincemeat Cheesecake

READY IN



45 min.

SERVINGS



14

CALORIES



431 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 24 ounce cream cheese softened
- ☐ 4 large eggs
- ☐ 2 cups graham cracker crumbs
- ☐ 1 cup mincemeat prepared
- ☐ 1 tablespoon orange juice fresh
- ☐ 1 tablespoon orange rind grated
- ☐ 8 ounce cup heavy whipping cream sour
- ☐ 0.3 cup sugar

☐ 1 cup sugar

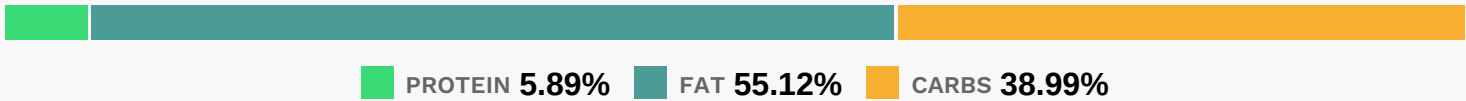
Equipment

- ☐ oven
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Stir together first 3 ingredients and, if desired, raisins. Press mixture into bottom and 1 1/2 inches up sides of a 9-inch springform pan.
- ☐ Beat cream cheese and 1 cup sugar at medium speed with an electric mixer until fluffy.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Add rind, juice, and sour cream, beating until blended. Spoon mixture into crust.
- ☐ Bake at 350 for 1 hour or until center is firm. Turn oven off.
- ☐ Let cheesecake stand in oven, with oven door closed, 30 minutes.
- ☐ Spread mincemeat over cheesecake. Chill 8 hours.

Nutrition Facts



Properties

Glycemic Index:20.94, Glycemic Load:19.72, Inflammation Score:-5, Nutrition Score:5.4186956364176%

Flavonoids

Hesperetin: 0.15mg, Hesperetin: 0.15mg, Hesperetin: 0.15mg, Hesperetin: 0.15mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg

Nutrients (% of daily need)

Calories: 430.59kcal (21.53%), Fat: 26.83g (41.28%), Saturated Fat: 12.99g (81.19%), Carbohydrates: 42.7g (14.23%), Net Carbohydrates: 41.88g (15.23%), Sugar: 33.95g (37.72%), Cholesterol: 111.79mg (37.26%), Sodium: 397.84mg (17.3%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.46g (12.91%), Vitamin A: 1028.31IU (20.57%), Vitamin B2: 0.24mg (14.07%), Selenium: 9.28µg (13.25%), Phosphorus: 118.38mg (11.84%), Calcium: 83.61mg (8.36%), Vitamin B5: 0.56mg (5.59%), Vitamin E: 0.8mg (5.32%), Zinc: 0.72mg (4.78%), Iron: 0.83mg (4.58%), Vitamin B12: 0.27µg

(4.56%), Folate: 18.13µg (4.53%), Magnesium: 15.18mg (3.79%), Potassium: 131.32mg (3.75%), Vitamin B6: 0.07mg (3.59%), Vitamin B1: 0.05mg (3.31%), Fiber: 0.83g (3.3%), Vitamin B3: 0.53mg (2.67%), Vitamin D: 0.29µg (1.9%), Vitamin C: 1.35mg (1.63%), Copper: 0.03mg (1.39%), Vitamin K: 1.31µg (1.25%)