



Hollywood Cheese Cake — Small Batch

READY IN



45 min.

SERVINGS



4

CALORIES



483 kcal

DESSERT

Ingredients

- ☐ 1.5 tablespoons butter melted
- ☐ 8 oz pack cream cheese
- ☐ 1 large eggs separated
- ☐ 0.5 cup graham crumbs
- ☐ 1.5 tablespoons granulated sugar
- ☐ 0.5 tablespoon juice of lemon
- ☐ 0.5 teaspoon lemon zest
- ☐ 4 servings crust
- ☐ 0.5 cup cup heavy whipping cream sour

- ☐ 1 tablespoons sugar
- ☐ 0.5 teaspoon vanilla

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ loaf pan
- ☐ aluminum foil

Directions

- ☐ Preheat the oven to 325F. Line a 9×5 inch metal loaf pan with non-stick foil or line with regular foil and spray foil with cooking spray. In a food processor, process the graham crackers to make about ½ cup of crumbs.
- ☐ Add the butter and sugar and process until mixed. Press mixture into bottom of loaf pan and bake for 10 minutes. Reduce oven heat to 300F. Clean out the food processor with some water.
- ☐ Add the cream cheese and sugar and process until smooth, stopping to scrape bowl if necessary.
- ☐ Add the lemon juice, lemon zest and vanilla and process to blend, then add the egg yolk and process. In a separate bowl, whip the egg white until stiff. Fold the cheesecake batter into the egg white (or vice versa) and then transfer it to the loaf pan.
- ☐ Bake for about 40 minutes at 300F.
- ☐ Mix topping ingredients and brush spread over top.
- ☐ Bake for another 10 minutes.
- ☐ Let cool completely, then chill for 4 hours or preferably, overnight. Before serving, grasp foil and lift from the pan.
- ☐ Cut into two large squares and then cut diagonally to make triangles. If you want, you can trim the edges before doing this, but it's not necessary.

Nutrition Facts



 **PROTEIN 6.44%**  **FAT 68.49%**  **CARBS 25.07%**

Properties

Glycemic Index:72.8, Glycemic Load:11.74, Inflammation Score:-6, Nutrition Score:7.1960869975712%

Flavonoids

Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 483.37kcal (24.17%), Fat: 37.15g (57.15%), Saturated Fat: 19.35g (120.91%), Carbohydrates: 30.59g (10.2%), Net Carbohydrates: 29.67g (10.79%), Sugar: 13.18g (14.65%), Cholesterol: 132.02mg (44.01%), Sodium: 394.72mg (17.16%), Alcohol: 0.17g (100%), Alcohol %: 0.15% (100%), Protein: 7.86g (15.72%), Vitamin A: 1139.73IU (22.79%), Vitamin B2: 0.3mg (17.72%), Selenium: 11.09µg (15.84%), Phosphorus: 145.25mg (14.52%), Calcium: 105.21mg (10.52%), Folate: 32.97µg (8.24%), Iron: 1.3mg (7.2%), Vitamin B1: 0.11mg (7.14%), Vitamin B5: 0.71mg (7.07%), Vitamin E: 0.95mg (6.34%), Zinc: 0.85mg (5.64%), Manganese: 0.11mg (5.42%), Vitamin B3: 1.07mg (5.33%), Vitamin B12: 0.31µg (5.09%), Potassium: 171.71mg (4.91%), Magnesium: 19.18mg (4.79%), Vitamin B6: 0.09mg (4.37%), Fiber: 0.92g (3.68%), Vitamin K: 3.58µg (3.41%), Copper: 0.04mg (2.24%), Vitamin D: 0.25µg (1.67%), Vitamin C: 1.31mg (1.58%)