



Jalapeno Lime Cheesecake

 Vegetarian

READY IN



330 min.

SERVINGS



8

CALORIES



636 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 24 ounce cream cheese softened
- ☐ 3 eggs at room temperature
- ☐ 1 tablespoon flour all-purpose
- ☐ 2 cups graham cracker crumbs
- ☐ 1 jalapeno minced seeded
- ☐ 0.5 cup juice of lime fresh
- ☐ 0.8 cup cup heavy whipping cream sour

- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup sugar white

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Mix the graham cracker crumbs and butter in a large bowl until evenly moistened; press into the bottom of a 9-inch springform pan.
- ☐ Bake in the preheated oven until the crust has lightly browned and smells toasted, about 5 minutes.
- ☐ Remove from the oven and allow to cool.
- ☐ Beat the cream cheese, sugar, and sour cream with an electric mixer in a large bowl until light and fluffy. Beat in the eggs, one at a time, allowing each egg to blend into the cream cheese mixture before adding the next. Beat the flour, vanilla extract, and lime juice into the cream cheese mixture with the last egg. Fold the jalapeno pepper into the mixture; mixing just enough to evenly combine.
- ☐ Pour into the prepared crust.
- ☐ Bake in the preheated oven for 15 minutes. Reduce heat to 250 degrees F (120 degrees C) and continue baking until the center has just set, 50 to 55 minutes.
- ☐ Remove from the oven, run the tip of a paring knife around the edges of the pan, set the pan on a wire rack, and allow the cheesecake to cool at room temperature for 1 hour before placing into the refrigerator, and cooling 4 hours to overnight.

Nutrition Facts



 **PROTEIN 5.93%**  **FAT 67.71%**  **CARBS 26.36%**

Properties

Glycemic Index:41.01, Glycemic Load:26.21, Inflammation Score:-7, Nutrition Score:9.0308696601702%

Flavonoids

Eriodictyol: 0.33mg, Eriodictyol: 0.33mg, Eriodictyol: 0.33mg, Eriodictyol: 0.33mg Hesperetin: 1.36mg, Hesperetin: 1.36mg, Hesperetin: 1.36mg, Hesperetin: 1.36mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg

Nutrients (% of daily need)

Calories: 636.05kcal (31.8%), Fat: 48.7g (74.93%), Saturated Fat: 27.5g (171.86%), Carbohydrates: 42.66g (14.22%), Net Carbohydrates: 41.81g (15.21%), Sugar: 27.94g (31.04%), Cholesterol: 190.5mg (63.5%), Sodium: 527.39mg (22.93%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 9.6g (19.2%), Vitamin A: 1746.61IU (34.93%), Vitamin B2: 0.37mg (22.04%), Selenium: 13.77µg (19.67%), Phosphorus: 189.5mg (18.95%), Calcium: 136.22mg (13.62%), Vitamin E: 1.41mg (9.41%), Vitamin B5: 0.85mg (8.54%), Vitamin C: 6.81mg (8.25%), Zinc: 1.15mg (7.69%), Folate: 30.49µg (7.62%), Iron: 1.34mg (7.44%), Vitamin B12: 0.4µg (6.72%), Magnesium: 26.2mg (6.55%), Potassium: 226.72mg (6.48%), Vitamin B1: 0.09mg (6.06%), Vitamin B6: 0.12mg (5.98%), Vitamin B3: 1.01mg (5.05%), Vitamin K: 3.57µg (3.4%), Fiber: 0.85g (3.4%), Copper: 0.05mg (2.26%), Vitamin D: 0.33µg (2.2%), Manganese: 0.03mg (1.45%)