



Laurie's Amaretto Mousse Cheesecake

READY IN



135 min.

SERVINGS



8

CALORIES



743 kcal

DESSERT

Ingredients

- 0.3 cup amaretto
- 0.5 cup butter melted
- 24 ounce cream cheese softened
- 5 ounce evaporated milk canned
- 0.3 ounce gelatin powder unflavored
- 2 cups graham cracker crumbs
- 0.8 cup heavy cream
- 1 teaspoon juice of lemon
- 1 teaspoon vanilla extract

- 0.5 cup water cold
- 1.3 cups sugar white

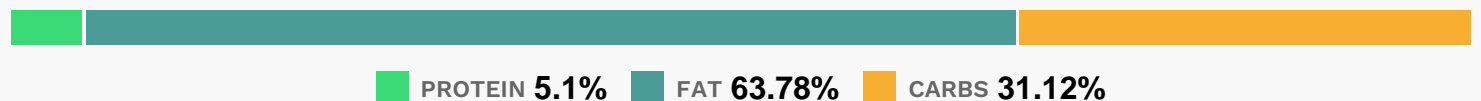
Equipment

- bowl
- sauce pan
- mixing bowl
- springform pan

Directions

- In a medium mixing bowl, combine the graham cracker crumbs and melted butter.
- Mix well and press into the bottom of a 9 inch springform pan, and set aside to chill. In a saucepan, sprinkle the gelatin over the cold water and let sit for 1 minute. Then cook over low heat, stirring until gelatin is dissolved.
- In a medium bowl, beat cream cheese with the sugar until soft and smooth. Gradually stir in the evaporated milk, vanilla and lemon juice. Scrape bottom of bowl between additions, then stir in the gelatin mixture and the amaretto. In a separate bowl, whip heavy cream to soft peaks. Fold whipped cream into the cream cheese batter.
- Pour filling into the prepared crust and refrigerate for at least 8 hours before serving.

Nutrition Facts



Properties

Glycemic Index:27.64, Glycemic Load:34.4, Inflammation Score:-8, Nutrition Score:8.0656521605409%

Flavonoids

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

Nutrients (% of daily need)

Calories: 743.36kcal (37.17%), Fat: 52.39g (80.6%), Saturated Fat: 30.76g (192.23%), Carbohydrates: 57.52g (19.17%), Net Carbohydrates: 56.8g (20.65%), Sugar: 44.9g (49.89%), Cholesterol: 146.75mg (48.92%), Sodium: 525.1mg (22.83%), Alcohol: 2.73g (100%), Alcohol %: 1.59% (100%), Protein: 9.43g (18.86%), Vitamin A: 1867.13IU (37.34%), Vitamin B2: 0.36mg (21.09%), Phosphorus: 186.75mg (18.68%), Calcium: 164.9mg (16.49%), Selenium: 9.1µg (13%), Vitamin E: 1.3mg (8.63%), Zinc: 1.05mg (6.97%), Magnesium: 26.88mg (6.72%), Vitamin B5: 0.67mg (6.72%), Potassium: 232.82mg (6.65%), Iron: 1.05mg (5.85%), Vitamin B1: 0.08mg (5.45%), Folate: 20.44µg (5.11%), Vitamin B3: 0.94mg (4.72%), Vitamin B12: 0.28µg (4.59%), Vitamin B6: 0.09mg (4.31%), Vitamin K: 3.6µg (3.43%), Fiber: 0.72g (2.86%), Copper: 0.05mg (2.75%), Vitamin D: 0.37µg (2.5%)