



Lemon Cheesecake

 Vegetarian

READY IN



360 min.

SERVINGS



1

CALORIES



6171 kcal

DESSERT

Ingredients

- 6 Tbsp butter melted
- 1 cup knudsen cream sour
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 2 cups graham cracker crumbs
- 1 lemon zest
- 1.3 cups sugar divided

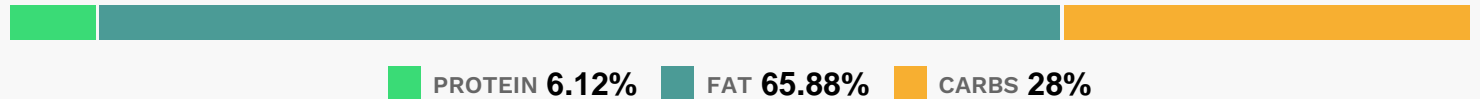
Equipment

- bowl
- frying pan
- oven
- blender

Directions

- Heat oven to 325F.
- Combine graham crumbs, 1/4 cup sugar and butter. Reserve 1/4 cup crumb mixture; press remaining onto bottom of 13x9-inch pan.
- Beat cream cheese and remaining sugar in large bowl with mixer until blended.
- Add sour cream, lemon zest and juice; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust; top with reserved crumb mixture.
- Bake 40 min. or until center is almost set. Cool completely.
- Refrigerate 4 hours.

Nutrition Facts



Properties

Glycemic Index:221.09, Glycemic Load:278.58, Inflammation Score:-10, Nutrition Score:57.17043503471%

Nutrients (% of daily need)

Calories: 6170.75kcal (308.54%), Fat: 460.14g (707.91%), Saturated Fat: 258.41g (1615.04%), Carbohydrates: 440.02g (146.67%), Net Carbohydrates: 433.67g (157.7%), Sugar: 331.05g (367.83%), Cholesterol: 1889.86mg (629.95%), Sodium: 4827.6mg (209.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 96.14g (192.27%), Vitamin A: 16698.94IU (333.98%), Vitamin B2: 3.76mg (221.28%), Selenium: 142.95µg (204.22%), Phosphorus: 1854.5mg (185.45%), Calcium: 1374.54mg (137.45%), Vitamin B5: 8.75mg (87.55%), Vitamin E: 12.52mg (83.44%), Zinc: 10.94mg (72.94%), Vitamin B12: 4.19µg (69.83%), Folate: 258.78µg (64.7%), Iron: 11.37mg (63.15%), Potassium: 2060.27mg (58.86%), Magnesium: 227.49mg (56.87%), Vitamin B6: 1.08mg (54.12%), Vitamin B1: 0.72mg (47.73%), Vitamin B3: 7.58mg (37.91%), Vitamin K: 28.99µg (27.61%), Fiber: 6.35g (25.39%), Vitamin D: 3.52µg (23.47%), Copper: 0.4mg (20.24%), Vitamin C: 9.81mg (11.89%), Manganese: 0.18mg (9.22%)