



Lemon Cheesecake with Fresh Berry Topping

READY IN



660 min.

SERVINGS



16

CALORIES



367 kcal

DESSERT

Ingredients

- ☐ 1.8 cups gingersnaps crushed (35 cookies)
- ☐ 6 tablespoons butter melted
- ☐ 1 tablespoon brown sugar
- ☐ 24 oz cream cheese softened
- ☐ 0.8 cup sugar
- ☐ 3 eggs
- ☐ 0.5 cup whipping cream
- ☐ 3 tablespoons juice of lemon
- ☐ 2 tablespoons lemon zest grated

- ☐ 0.5 cup whipping cream
- ☐ 1 tablespoon powdered sugar
- ☐ 1 pint blueberries
- ☐ 2 cups raspberries
- ☐ 1 serving pretzel twists

Equipment

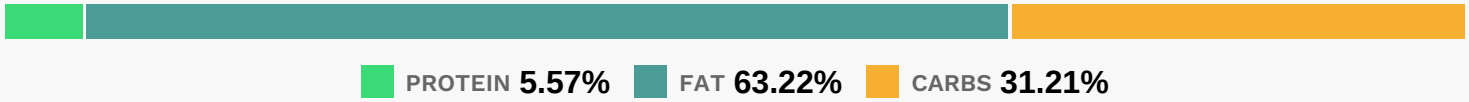
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 350°F. Wrap outside of 9-inch springform pan with foil to prevent leaking. Spray inside bottom and side of pan with cooking spray. In small bowl, mix crust ingredients. Press crust mixture on bottom of pan.
- ☐ Bake crust 5 to 7 minutes or until set. Cool 5 minutes at room temperature. Reduce oven temperature to 325°F.
- ☐ Meanwhile, in large bowl beat cream cheese and sugar with electric mixer on medium speed for 2 minutes.
- ☐ Add eggs, one at a time, beating well after each. On low speed, beat in cream, lemon juice and lemon peel.
- ☐ Pour over crust.
- ☐ Bake 1 hour to 1 hour 10 minutes or until edge of cheesecake is set at least 2 inches from edge of pan but center of cheesecake still jiggles slightly when moved. Run small metal spatula around edge of pan to loosen cheesecake. Turn oven off; open oven door at least 4 inches.

- ☐ Let cheesecake remain in oven 30 minutes. Cool in pan on cooling rack 30 minutes. Loosely cover and refrigerate 8 hours or overnight before serving.
- ☐ Just before serving, run small metal spatula around edge of pan; carefully remove side of pan. In chilled small bowl, beat whipping cream and powdered sugar on high speed until soft peaks form. Spoon onto cheesecake. Top with berries and lemon twists.

Nutrition Facts



Properties

Glycemic Index:15.38, Glycemic Load:8.86, Inflammation Score:-6, Nutrition Score:7.3569564508355%

Flavonoids

Cyanidin: 9.37mg, Cyanidin: 9.37mg, Cyanidin: 9.37mg, Cyanidin: 9.37mg Petunidin: 9.37mg, Petunidin: 9.37mg, Petunidin: 9.37mg, Petunidin: 9.37mg Delphinidin: 10.68mg, Delphinidin: 10.68mg, Delphinidin: 10.68mg, Delphinidin: 10.68mg Malvidin: 20.01mg, Malvidin: 20.01mg, Malvidin: 20.01mg, Malvidin: 20.01mg Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg Peonidin: 6.02mg, Peonidin: 6.02mg, Peonidin: 6.02mg, Peonidin: 6.02mg Catechin: 1.76mg, Catechin: 1.76mg, Catechin: 1.76mg, Catechin: 1.76mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 0.71mg, Epicatechin: 0.71mg, Epicatechin: 0.71mg, Epicatechin: 0.71mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg Kaempferol: 0.5mg, Kaempferol: 0.5mg, Kaempferol: 0.5mg, Kaempferol: 0.5mg Myricetin: 0.38mg, Myricetin: 0.38mg, Myricetin: 0.38mg, Myricetin: 0.38mg Quercetin: 2.44mg, Quercetin: 2.44mg, Quercetin: 2.44mg, Quercetin: 2.44mg Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg

Nutrients (% of daily need)

Calories: 367.13kcal (18.36%), Fat: 26.46g (40.7%), Saturated Fat: 13.46g (84.14%), Carbohydrates: 29.39g (9.8%), Net Carbohydrates: 27.34g (9.94%), Sugar: 18.81g (20.9%), Cholesterol: 90.45mg (30.15%), Sodium: 268.97mg (11.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.24g (10.49%), Vitamin A: 1043.82IU (20.88%), Manganese: 0.4mg (20.05%), Vitamin B2: 0.22mg (13.09%), Vitamin C: 8.96mg (10.86%), Selenium: 7.41µg (10.58%), Phosphorus: 90.25mg (9.03%), Fiber: 2.05g (8.19%), Vitamin K: 8.58µg (8.17%), Vitamin E: 1.18mg (7.85%), Calcium: 74.21mg (7.42%), Iron: 1.2mg (6.69%), Folate: 24.81µg (6.2%), Vitamin B5: 0.55mg (5.51%), Potassium: 177.47mg (5.07%), Magnesium: 17.51mg (4.38%), Copper: 0.09mg (4.28%), Vitamin B6: 0.08mg (4.11%), Vitamin B1: 0.06mg (3.9%), Zinc: 0.54mg (3.59%), Vitamin B3: 0.68mg (3.4%), Vitamin B12: 0.2µg (3.27%), Vitamin D: 0.4µg (2.69%)