



Lemon Cheesecake with Gingersnap Crust

READY IN



45 min.

SERVINGS



16

CALORIES



557 kcal

DESSERT

Ingredients

- ☐ 40 ounce cream cheese room temperature
- ☐ 7 large eggs
- ☐ 2 cups gingersnaps
- ☐ 2 tablespoons juice of lemon fresh
- ☐ 2 tablespoons lemon zest packed finely grated ()
- ☐ 0.3 teaspoon salt
- ☐ 24 ounces cream sour
- ☐ 2 cups sugar
- ☐ 6 tablespoons butter unsalted melted ()

Equipment

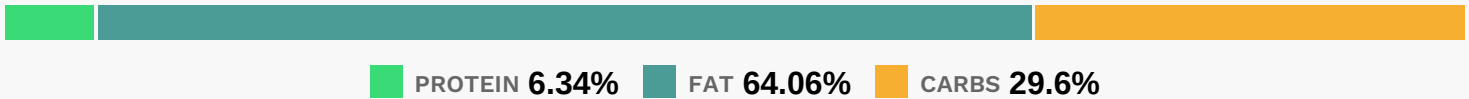
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ roasting pan
- ☐ cake form
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ springform pan
- ☐ rolling pin

Directions

- ☐ Preheat oven to 350°F. Stir cookie crumbs and butter in medium bowl until evenly moistened. Press mixture onto bottom of 9-inch-diameter removable-bottom cheesecake pan with 3-inch-high sides.
- ☐ Bake crust until deep golden, about 12 minutes. Cool completely. Reduce oven temperature to 325°F.
- ☐ Stack 3 large sheets of foil on work surface.
- ☐ Place same cake pan in center. Gather foil snugly around pan bottom and up sides to waterproof.
- ☐ Using electric mixer, beat cream cheese in large bowl until smooth and fluffy. Gradually beat in sugar, then salt. Beat in eggs, 1 at a time. Beat in sour cream, grated lemon peel, and lemon juice.
- ☐ Pour filling into pan.
- ☐ Place wrapped cake pan in large roasting pan.
- ☐ Pour enough hot water into roasting pan to come halfway up sides of cake pan.
- ☐ Bake cake until filling is slightly puffed and moves only slightly when pan is shaken gently, about 1 hour 25 minutes.

- ☐ Remove cake pan from water bath; remove foil. Cool cake in pan on rack 2 hours. Chill uncovered until cold; cover and keep chilled at least 1 day and up to 2 days.
- ☐ Cut around pan sides; carefully loosen pan bottom from sides and push up pan bottom to release cake.
- ☐ Place cake (still on pan bottom) on platter.
- ☐ Garnish with lemon leaves or twists.
- ☐ Test-kitchen tips
- ☐ The pan: It must be three inches high to hold all the filling. If your nine-inch springform pan is that high, it can be used instead.The cream cheese: For best results, use Philadelphia brand.The crust: Grind the gingersnaps in the processor or place them in a heavy-duty plastic bag and finely crush them with a rolling pin.

Nutrition Facts



Properties

Glycemic Index:6.07, Glycemic Load:18.51, Inflammation Score:-7, Nutrition Score:8.7752173828042%

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: 556.96kcal (27.85%), Fat: 40.44g (62.22%), Saturated Fat: 22.34g (139.63%), Carbohydrates: 42.05g (14.02%), Net Carbohydrates: 41.66g (15.15%), Sugar: 32.04g (35.6%), Cholesterol: 189.33mg (63.11%), Sodium: 382.41mg (16.63%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.01g (18.01%), Vitamin A: 1466.85IU (29.34%), Vitamin B2: 0.38mg (22.54%), Selenium: 15.31µg (21.88%), Phosphorus: 164.69mg (16.47%), Calcium: 137.47mg (13.75%), Manganese: 0.24mg (11.99%), Vitamin B5: 0.95mg (9.47%), Vitamin E: 1.26mg (8.43%), Folate: 32.13µg (8.03%), Iron: 1.42mg (7.87%), Vitamin B12: 0.45µg (7.48%), Potassium: 230.67mg (6.59%), Zinc: 0.86mg (5.76%), Vitamin B6: 0.11mg (5.52%), Magnesium: 20.51mg (5.13%), Vitamin B1: 0.06mg (4.2%), Copper: 0.08mg (4.14%), Vitamin D: 0.52µg (3.44%), Vitamin B3: 0.58mg (2.93%), Vitamin K: 2.91µg (2.77%), Vitamin C: 2.08mg (2.52%), Fiber: 0.4g (1.58%)