



# Lemon Cheesecake with Strawberries and Port Glaze

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



623 kcal

DESSERT

## Ingredients

- ☐ 32 ounce cream cheese room temperature
- ☐ 0.3 cup brown sugar dark packed ()
- ☐ 4 large eggs room temperature
- ☐ 2 cups graham cracker crumbs
- ☐ 0.3 cup juice of lemon fresh
- ☐ 1.5 teaspoons lemon zest grated
- ☐ 750 ml tawny port

- ☐ 3 tablespoons raspberry vinegar
- ☐ 1.5 cups cup heavy whipping cream sour
- ☐ 8 large strawberries halved
- ☐ 0.5 cup sugar
- ☐ 5 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup whipping cream

## Equipment

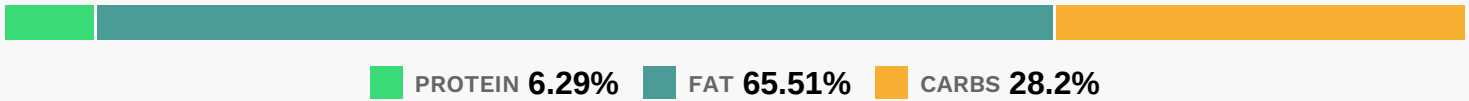
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ springform pan

## Directions

- ☐ Preheat oven to 350°F. Blend graham cracker crumbs and sugar in processor. With machine running, add melted butter and lemon juice; blend until crumbs are evenly moistened. Press crumb mixture onto bottom and 2 inches up sides of 10-inch-diameter springform pan with 2 3/4-inch-high sides. Freeze crust 15 minutes.
- ☐ Bake crust until set, about 10 minutes. Cool completely. Maintain oven temperature.
- ☐ Using electric mixer, beat first 3 ingredients in large bowl until fluffy and smooth, stopping occasionally to scrape down sides of bowl.
- ☐ Add sour cream, whipping cream, lemon juice, and vanilla and beat just to blend, stopping occasionally to scrape down sides of bowl.
- ☐ Add eggs 1 at a time, beating just to blend after each addition.
- ☐ Pour filling into crust (filling will just fill crust).

- ☐ Place springform pan on rimmed baking sheet.
- ☐ Bake cheesecake until top appears set, puffed, and golden at edges but still moves slightly all over when shaken, about 55 minutes. Cool cake 5 minutes.
- ☐ Mix sour cream, sugar, and vanilla in medium bowl.
- ☐ Spoon topping over hot cake, spreading to edge of pan and covering completely.
- ☐ Bake 10 minutes.
- ☐ Transfer cake to rack; cool 10 minutes. Run sharp knife around top 1/2-inch edge of cake to loosen.
- ☐ Place hot cheesecake directly in refrigerator; chill uncovered overnight.
- ☐ Stir Port, sugar, and vinegar in heavy large saucepan over medium-high heat until sugar dissolves. Boil until liquid is reduced to 3/4 cup, stirring occasionally, about 25 minutes. Cool.
- ☐ Mix in lemon peel. (Cake and syrup can be prepared 2 days ahead. Cover cake and keep refrigerated. Cover syrup and let stand at room temperature.)
- ☐ Starting below stem end of each berry half, make 3 lengthwise slits through tip. Fan berries and place around edge of cake. (Can be made 8 hours ahead. Cover; chill.)
- ☐ Release pan sides. Slice cake and drizzle with Port syrup.
- ☐ Serve syrup alongside.

## Nutrition Facts



## Properties

Glycemic Index:20.92, Glycemic Load:14.91, Inflammation Score:-8, Nutrition Score:9.4343478886977%

## Flavonoids

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Nutrients (% of daily need)

Calories: 623.46kcal (31.17%), Fat: 41.19g (63.37%), Saturated Fat: 23.06g (144.11%), Carbohydrates: 39.89g (13.3%), Net Carbohydrates: 39g (14.18%), Sugar: 26.07g (28.96%), Cholesterol: 173.46mg (57.82%), Sodium: 371.75mg (16.16%), Alcohol: 9.82g (100%), Alcohol %: 4.95% (100%), Protein: 8.9g (17.8%), Vitamin A: 1505.76IU (30.12%), Vitamin B2: 0.36mg (21.28%), Selenium: 13.4µg (19.14%), Phosphorus: 179.4mg (17.94%), Vitamin C: 13.82mg (16.75%), Calcium: 140.31mg (14.03%), Manganese: 0.18mg (8.78%), Vitamin B5: 0.86mg (8.61%), Potassium: 292.36mg (8.35%), Vitamin E: 1.18mg (7.86%), Magnesium: 29.53mg (7.38%), Folate: 28.93µg (7.23%), Zinc: 1.05mg (7.03%), Iron: 1.26mg (6.98%), Vitamin B12: 0.39µg (6.55%), Vitamin B6: 0.11mg (5.62%), Vitamin B1: 0.08mg (5.37%), Vitamin B3: 0.86mg (4.31%), Copper: 0.08mg (3.91%), Fiber: 0.88g (3.53%), Vitamin D: 0.5µg (3.33%), Vitamin K: 3.03µg (2.89%)