



Lemon Curd Cheesecake

READY IN



245 min.

SERVINGS



16

CALORIES



337 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 24 ounces cream cheese softened
- ☐ 3 eggs
- ☐ 0.8 cup lemon curd
- ☐ 2 teaspoons lemon zest grated
- ☐ 16 servings raspberries frozen
- ☐ 0.8 cup sugar
- ☐ 1.5 cups vanilla wafers crushed finely (40 cookies)

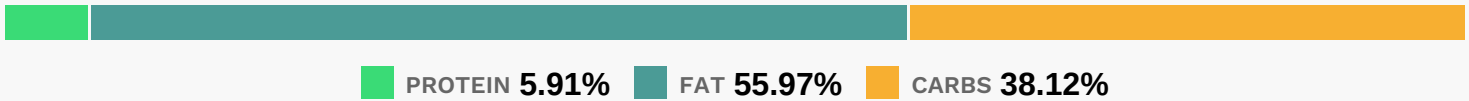
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 325F.
- ☐ Mix cookie crumbs, 1 teaspoon of the lemon peel and the butter. Press evenly in bottom and up side of springform pan, 9x3 inches.
- ☐ Beat cream cheese in large bowl with electric mixer on medium speed until smooth. Gradually beat in sugar, lemon curd and remaining 1 teaspoon lemon peel until smooth. Beat in eggs, one at a time.
- ☐ Pour over crust.
- ☐ Bake 55 to 65 minutes or until center is set; cool 30 minutes. Run metal spatula along side of cheesecake to loosen. Refrigerate at least 2 hours but no longer than 48 hours.
- ☐ Remove side of pan.
- ☐ Garnish with raspberries.

Nutrition Facts



Properties

Glycemic Index:12.51, Glycemic Load:13.71, Inflammation Score:-6, Nutrition Score:7.2956521873889%

Flavonoids

Cyanidin: 27.46mg, Cyanidin: 27.46mg, Cyanidin: 27.46mg, Cyanidin: 27.46mg Petunidin: 0.19mg, Petunidin: 0.19mg, Petunidin: 0.19mg, Petunidin: 0.19mg Delphinidin: 0.79mg, Delphinidin: 0.79mg, Delphinidin: 0.79mg, Delphinidin: 0.79mg

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Nutrients (% of daily need)

Calories: 336.68kcal (16.83%), Fat: 21.46g (33.01%), Saturated Fat: 10.66g (66.66%), Carbohydrates: 32.88g (10.96%), Net Carbohydrates: 28.79g (10.47%), Sugar: 23.26g (25.85%), Cholesterol: 73.74mg (24.58%), Sodium: 252.63mg (10.98%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.1g (10.2%), Manganese: 0.41mg (20.47%), Vitamin C: 16.05mg (19.45%), Fiber: 4.09g (16.37%), Vitamin A: 762.45IU (15.25%), Vitamin B2: 0.19mg (10.9%), Selenium: 6.37µg (9.1%), Phosphorus: 84.41mg (8.44%), Folate: 29.45µg (7.36%), Vitamin E: 1.08mg (7.23%), Calcium: 62.36mg (6.24%), Vitamin B5: 0.57mg (5.7%), Vitamin K: 5.6µg (5.33%), Vitamin B1: 0.08mg (5.07%), Potassium: 168.86mg (4.82%), Magnesium: 18.16mg (4.54%), Zinc: 0.57mg (3.82%), Vitamin B6: 0.07mg (3.58%), Copper: 0.07mg (3.42%), Iron: 0.61mg (3.4%), Vitamin B3: 0.67mg (3.37%), Vitamin B12: 0.17µg (2.84%), Vitamin D: 0.17µg (1.1%)