



Lemon Curd Cheesecake

READY IN



245 min.

SERVINGS



16

CALORIES



305 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
- ☐ 0.8 cup sugar
- ☐ 1.5 cups vanilla wafers crushed finely (40 cookies)

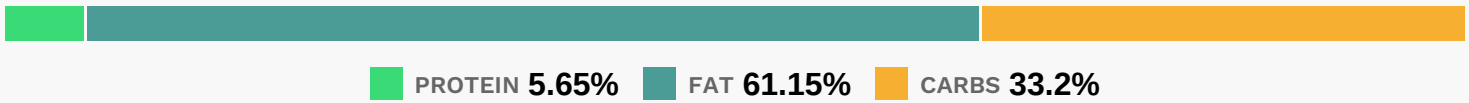
Equipment

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

Directions

- ☐ Heat oven to 325°F.
- ☐ 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:10.88, Glycemic Load:12.87, Inflammation Score:-4, Nutrition Score:3.3717391659384%

Nutrients (% of daily need)

Calories: 305.48kcal (15.27%), Fat: 21.07g (32.41%), Saturated Fat: 10.65g (66.58%), Carbohydrates: 25.74g (8.58%), Net Carbohydrates: 25.55g (9.29%), Sugar: 20.61g (22.9%), Cholesterol: 73.74mg (24.58%), Sodium: 252.03mg (10.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.38g (8.76%), Vitamin A: 742.65IU (14.85%), Vitamin B2: 0.16mg (9.56%), Selenium: 6.25µg (8.93%), Phosphorus: 67.01mg (6.7%), Calcium: 47.36mg (4.74%), Folate: 16.85µg (4.21%), Vitamin B1: 0.06mg (3.79%), Vitamin E: 0.56mg (3.75%), Vitamin B5: 0.37mg

(3.73%), Vitamin B12: 0.17µg (2.84%), Potassium: 78.26mg (2.24%), Zinc: 0.32mg (2.14%), Vitamin B6: 0.04mg (1.93%), Vitamin B3: 0.31mg (1.57%), Magnesium: 4.96mg (1.24%), Vitamin D: 0.17µg (1.1%), Iron: 0.2mg (1.1%)