



Lemon Curd Cheesecake

READY IN



245 min.

SERVINGS



16

CALORIES



307 kcal

DESSERT

Ingredients

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

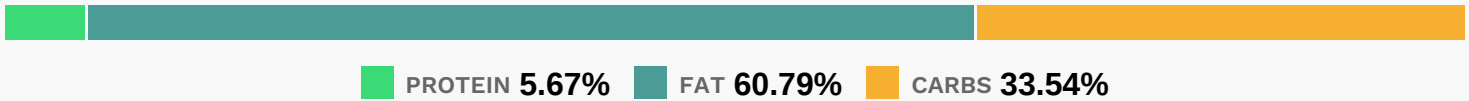
Equipment

- ☐ 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:12.51, Glycemic Load:12.92, Inflammation Score:-4, Nutrition Score:3.6165217264839%

Flavonoids

Cyanidin: 1.72mg, Cyanidin: 1.72mg, Cyanidin: 1.72mg, Cyanidin: 1.72mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin:

0.05mg Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.13mg, Epicatechin: 0.13mg, Epicatechin: 0.13mg, Epicatechin: 0.13mg Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 307.43kcal (15.37%), Fat: 21.09g (32.45%), Saturated Fat: 10.65g (66.59%), Carbohydrates: 26.19g (8.73%), Net Carbohydrates: 25.75g (9.36%), Sugar: 20.78g (23.09%), Cholesterol: 73.74mg (24.58%), Sodium: 252.07mg (10.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.42g (8.85%), Vitamin A: 743.89IU (14.88%), Vitamin B2: 0.16mg (9.64%), Selenium: 6.26µg (8.94%), Phosphorus: 68.1mg (6.81%), Calcium: 48.3mg (4.83%), Folate: 17.64µg (4.41%), Vitamin E: 0.6mg (3.97%), Vitamin B1: 0.06mg (3.87%), Vitamin B5: 0.38mg (3.85%), Vitamin B12: 0.17µg (2.84%), Potassium: 83.92mg (2.4%), Zinc: 0.34mg (2.24%), Vitamin B6: 0.04mg (2.03%), Fiber: 0.44g (1.74%), Vitamin B3: 0.34mg (1.69%), Manganese: 0.03mg (1.62%), Vitamin C: 1.31mg (1.59%), Magnesium: 5.79mg (1.45%), Iron: 0.22mg (1.24%), Vitamin K: 1.21µg (1.15%), Vitamin D: 0.17µg (1.1%)