



Lemon Curd Marbled Cheesecake



Vegetarian



Popular

READY IN



480 min.

SERVINGS



10

CALORIES



569 kcal

DESSERT

Ingredients

- ☐ 10 servings accompaniment: blueberries
- ☐ 24 oz cream cheese softened
- ☐ 3 large eggs
- ☐ 5 oz ground graham cracker crumbs finely
- ☐ 0.5 cup juice of lemon fresh
- ☐ 1 teaspoon lemon zest fresh finely grated
- ☐ 0.1 teaspoon salt
- ☐ 0.8 cup cup heavy whipping cream sour

- ☐ 1 cup sugar
- ☐ 5 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla

Equipment

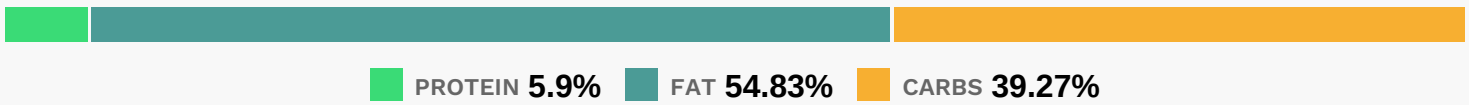
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ sieve
- ☐ baking pan
- ☐ hand mixer
- ☐ wax paper
- ☐ springform pan

Directions

- ☐ Whisk together zest, juice, sugar, and eggs in a 2-quart heavy saucepan.
- ☐ Add butter and cook over moderately low heat, whisking frequently, until curd is thick enough to hold marks of whisk and first bubbles appear on surface, about 6 minutes.
- ☐ Force lemon curd through a fine-mesh sieve into a wide shallow dish, scraping bottom of sieve, then cover surface with wax paper. Cool completely, stirring occasionally, about 30 minutes.
- ☐ Put oven rack in middle position and preheat oven to 350°F. Invert bottom of springform pan (to make it easier to slide cake off bottom), then lock on side. 3Stir together crust ingredients in a bowl, then press onto bottom and 1 inch up side of springform pan.
- ☐ Place springform pan in a shallow baking pan and bake 10 minutes, then cool crust completely in springform pan on a rack.
- ☐ Reduce oven temperature to 300°F.

- ☐ Beat together cream cheese and sugar in a bowl with an electric mixer at medium speed until smooth, 1 to 2 minutes. Reduce speed to low and add eggs 1 at a time, beating until incorporated. Beat in sour cream and vanilla until combined.
- ☐ Pour two thirds of cream cheese filling into crust, then spoon half of lemon curd over filling and swirl curd into filling with a small knife. (Avoid touching crust with knife to prevent crumbs getting into filling.) Repeat with remaining filling and curd.
- ☐ Bake cheesecake until set 1 1/2 inches from edge but center trembles when pan is gently shaken, about 45 minutes. (Center of cake will appear very loose but will continue to set as it cools.)
- ☐ Transfer springform pan to a rack and immediately run a knife around top edge of cake to loosen. Cool completely, about 2 hours, then chill, uncovered, at least 4 hours.
- ☐ Remove side of springform pan before serving.
- ☐ ·Lemon curd can be made 1 week ahead and chilled, covered.·Crust (without filling) can be made 1 day ahead and kept, covered, at room temperature.·Cheesecake can be chilled, loosely covered, up to 2 days. Cheesecake must be completely chilled before covering to prevent condensation on its surface.

Nutrition Facts



Properties

Glycemic Index:21.11, Glycemic Load:29.78, Inflammation Score:-8, Nutrition Score:12.326086863228%

Flavonoids

Cyanidin: 12.52mg, Cyanidin: 12.52mg, Cyanidin: 12.52mg, Cyanidin: 12.52mg Petunidin: 46.66mg, Petunidin: 46.66mg, Petunidin: 46.66mg, Petunidin: 46.66mg Delphinidin: 52.44mg, Delphinidin: 52.44mg, Delphinidin: 52.44mg, Delphinidin: 52.44mg Malvidin: 100.03mg, Malvidin: 100.03mg, Malvidin: 100.03mg, Malvidin: 100.03mg Peonidin: 30.03mg, Peonidin: 30.03mg, Peonidin: 30.03mg, Peonidin: 30.03mg Catechin: 7.83mg, Catechin: 7.83mg, Catechin: 7.83mg, Catechin: 7.83mg Epigallocatechin: 0.98mg, Epigallocatechin: 0.98mg, Epigallocatechin: 0.98mg, Epigallocatechin: 0.98mg Epicatechin: 0.92mg, Epicatechin: 0.92mg, Epicatechin: 0.92mg, Epicatechin: 0.92mg Eriodictyol: 0.6mg, Eriodictyol: 0.6mg, Eriodictyol: 0.6mg, Eriodictyol: 0.6mg Hesperetin: 1.77mg, Hesperetin: 1.77mg, Hesperetin: 1.77mg, Hesperetin: 1.77mg Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg Luteolin: 0.3mg, Luteolin: 0.3mg, Luteolin: 0.3mg, Luteolin: 0.3mg Kaempferol: 2.46mg, Kaempferol: 2.46mg, Kaempferol: 2.46mg, Kaempferol: 2.46mg Myricetin: 1.93mg, Myricetin: 1.93mg, Myricetin: 1.93mg, Myricetin: 1.93mg Quercetin: 11.4mg, Quercetin: 11.4mg, Quercetin: 11.4mg, Quercetin: 11.4mg Gallocatechin: 0.18mg, Gallocatechin: 0.18mg, Gallocatechin: 0.18mg, Gallocatechin: 0.18mg

Nutrients (% of daily need)

Calories: 569.32kcal (28.47%), Fat: 35.86g (55.16%), Saturated Fat: 19.82g (123.87%), Carbohydrates: 57.77g (19.26%), Net Carbohydrates: 53.68g (19.52%), Sugar: 41.53g (46.15%), Cholesterol: 149.75mg (49.92%), Sodium: 365.39mg (15.89%), Alcohol: 0.14g (100%), Alcohol %: 0.06% (100%), Protein: 8.69g (17.37%), Vitamin K: 30.79µg (29.32%), Vitamin A: 1357.91IU (27.16%), Manganese: 0.51mg (25.72%), Vitamin C: 19.49mg (23.63%), Vitamin B2: 0.36mg (21.02%), Phosphorus: 164.71mg (16.47%), Fiber: 4.09g (16.37%), Selenium: 11.45µg (16.35%), Vitamin E: 1.83mg (12.22%), Calcium: 114.84mg (11.48%), Vitamin B5: 0.88mg (8.84%), Vitamin B6: 0.17mg (8.4%), Potassium: 286.69mg (8.19%), Folate: 32.28µg (8.07%), Vitamin B1: 0.12mg (7.71%), Iron: 1.37mg (7.63%), Zinc: 1.12mg (7.45%), Magnesium: 27.84mg (6.96%), Vitamin B3: 1.26mg (6.3%), Copper: 0.12mg (5.99%), Vitamin B12: 0.33µg (5.52%), Vitamin D: 0.41µg (2.7%)