



Lemon-Ginger Cheesecake

READY IN



45 min.

SERVINGS



14

CALORIES



500 kcal

DESSERT

Ingredients

- ☐ 32 ounce cream cheese room temperature
- ☐ 0.5 cup candied ginger finely chopped
- ☐ 4 large eggs room temperature
- ☐ 2 tablespoons ginger fresh finely grated peeled
- ☐ 9 ounces gingersnaps finely
- ☐ 0.5 teaspoon ground ginger
- ☐ 1 slices optional: lemon (for garnish)
- ☐ 2 tablespoons juice of lemon fresh
- ☐ 4 teaspoons lemon zest grated

- ☐ 1 cup cream sour
- ☐ 1.3 cups sugar
- ☐ 0.3 cup butter unsalted melted ()
- ☐ 0.5 cup whipping cream

Equipment

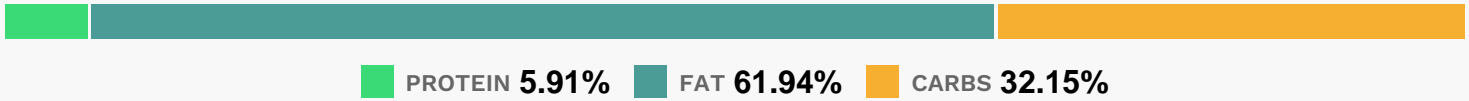
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ roasting pan
- ☐ wooden spoon
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Preheat oven to 325°F. Generously butter 10-inch-diameter springform pan with 2 3/4-inch-high sides. Double-wrap outside of pan with heavy-duty foil. Blend ground cookies, sugar, and ginger in processor.
- ☐ Add melted butter and process until moist crumbs form. Press mixture onto bottom and 1/2 inch up sides of prepared pan.
- ☐ Bake until crust sets, about 10 minutes. Cool. Maintain oven temperature.
- ☐ Using electric mixer, beat cream cheese in large bowl until fluffy. Beat in sugar, scraping down sides of bowl occasionally.
- ☐ Add eggs 1 at a time, beating well after each addition. Beat in sour cream and whipping cream, then crystallized ginger, fresh ginger, lemon juice, and lemon peel.
- ☐ Pour filling into crust.
- ☐ Place springform pan in large roasting pan.
- ☐ Pour enough boiling water into roasting pan to come 1 inch up sides of springform pan.

- ☐ Bake cheesecake until filling is set and golden brown on top (cake will rise slightly above edge of pan), about 1 hour 25 minutes. Turn off oven and prop open oven door with wooden spoon.
- ☐ Let cake stand in oven 1 hour (cake will fall).
- ☐ Remove springform pan from water bath.
- ☐ Remove foil and cool cheesecake completely on rack. Cover and refrigerate overnight. (Can be prepared ahead and refrigerated 4 days or frozen up to 2 months. Defrost frozen cake overnight in refrigerator.) Release pan sides from cheesecake.
- ☐ Transfer cheesecake to platter. Arrange lemon slices decoratively around cake and serve.

Nutrition Facts



Properties

Glycemic Index:9.83, Glycemic Load:13.46, Inflammation Score:-6, Nutrition Score:7.8595652476601%

Flavonoids

Eriodictyol: 0.21mg, Eriodictyol: 0.21mg, Eriodictyol: 0.21mg, Eriodictyol: 0.21mg Hesperetin: 0.45mg, Hesperetin: 0.45mg, Hesperetin: 0.45mg, Hesperetin: 0.45mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 500.27kcal (25.01%), Fat: 35.05g (53.93%), Saturated Fat: 19.68g (123.03%), Carbohydrates: 40.94g (13.65%), Net Carbohydrates: 40.43g (14.7%), Sugar: 28.65g (31.83%), Cholesterol: 146.6mg (48.87%), Sodium: 333.89mg (14.52%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.53g (15.06%), Vitamin A: 1276.9IU (25.54%), Vitamin B2: 0.32mg (18.67%), Selenium: 11.95µg (17.08%), Manganese: 0.32mg (16.19%), Phosphorus: 131.92mg (13.19%), Calcium: 109.51mg (10.95%), Iron: 1.55mg (8.59%), Folate: 30.53µg (7.63%), Vitamin E: 1.13mg (7.51%), Vitamin B5: 0.75mg (7.47%), Potassium: 207.15mg (5.92%), Vitamin B12: 0.32µg (5.41%), Magnesium: 19.63mg (4.91%), Zinc: 0.7mg (4.65%), Vitamin B6: 0.09mg (4.63%), Copper: 0.09mg (4.35%), Vitamin B1: 0.06mg (4.24%), Vitamin B3: 0.7mg (3.51%), Vitamin D: 0.48µg (3.22%), Vitamin K: 2.66µg (2.54%), Vitamin C: 2.08mg (2.52%), Fiber: 0.51g (2.05%)