



## Lemon Shortbread Cheesecake

READY IN



45 min.

SERVINGS



16

CALORIES



256 kcal

DESSERT

### Ingredients

- 10 ounce cream cheese
- 2 eggs
- 12 ounces mild goat cheese fresh (such as Haystack Boulder Chèvre)
- 1.5 tablespoons juice of lemon fresh divided
- 2 tablespoons lemon zest fresh divided finely grated (from 3 lemons)
- 1 teaspoon orange zest fresh finely grated
- 7 ounces shortbread cookies
- 0.5 cup cup heavy whipping cream sour
- 8 strawberries stemmed

- 1 cup sugar divided
- 1 teaspoon vanilla

## Equipment

- food processor
- bowl
- frying pan
- oven
- knife
- blender

## Directions

- Preheat oven to 32
- Crumble cookies into a food processor and pulse until finely ground. In a medium bowl, toss 2 tbsp. lemon zest with 1 1/2 tbsp. sugar.
- Add cookie crumbs and mix well. Butter sides of an 8-in. pan with removable rim and press cookie mixture into bottom; bake 15 minutes.
- Remove from oven and let cool in pan.
- Lower temperature to 27
- In standing mixer fitted with paddle attachment, beat goat cheese and cream cheese until light and fluffy.
- Add remaining lemon zest, 1 tbsp. lemon juice, the orange zest, 3/4 cup sugar, the sour cream, and the vanilla; beat well. Scrape bowl and add eggs; beat well.
- Pour batter onto crust and bake about 1 hour, or until set on the sides but still quite jiggly in the center and only slightly sticky. Turn oven off, crack oven door, and let cake cool in oven 2 hours.
- Remove and let cool completely; then chill, covered, at least 2 hours and up to overnight.
- Run a thin knife between cake and rim of pan and remove rim. Thinly slice strawberries, then toss with remaining 2 1/2 tbsp. sugar and lemon juice. Arrange on cake.

## Nutrition Facts



■ PROTEIN 10.24% ■ FAT 55.02% ■ CARBS 34.74%

## Properties

Glycemic Index:12.57, Glycemic Load:14.09, Inflammation Score:-4, Nutrition Score:4.8295652659043%

## Flavonoids

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## Nutrients (% of daily need)

Calories: 255.54kcal (12.78%), Fat: 15.81g (24.32%), Saturated Fat: 8.58g (53.64%), Carbohydrates: 22.45g (7.48%), Net Carbohydrates: 22.08g (8.03%), Sugar: 16.67g (18.52%), Cholesterol: 52.38mg (17.46%), Sodium: 187.97mg (8.17%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Protein: 6.62g (13.24%), Vitamin B2: 0.2mg (11.92%), Vitamin A: 544.45IU (10.89%), Phosphorus: 99.61mg (9.96%), Copper: 0.18mg (9.01%), Selenium: 4.95µg (7.07%), Vitamin C: 5.27mg (6.39%), Calcium: 61.31mg (6.13%), Iron: 0.93mg (5.19%), Manganese: 0.1mg (5.15%), Folate: 19.07µg (4.77%), Vitamin B1: 0.07mg (4.59%), Vitamin B6: 0.09mg (4.46%), Vitamin B5: 0.4mg (4.04%), Vitamin E: 0.6mg (4%), Zinc: 0.45mg (3.02%), Vitamin B3: 0.55mg (2.77%), Vitamin B12: 0.14µg (2.39%), Magnesium: 9.15mg (2.29%), Vitamin K: 2.38µg (2.26%), Potassium: 69.12mg (1.97%), Fiber: 0.38g (1.51%), Vitamin D: 0.19µg (1.3%)