



Lemon Supreme Cheesecake

READY IN



350 min.

SERVINGS



16

CALORIES



400 kcal

DESSERT

Ingredients

- ☐ 1.5 cups chocolate wafer crumbs (40 cookies)
- ☐ 2 tablespoons sugar
- ☐ 0.5 teaspoon lemon zest grated
- ☐ 0.3 cup butter melted
- ☐ 24 oz cream cheese softened
- ☐ 0.8 cup sugar
- ☐ 3 eggs
- ☐ 1 cup whipping cream (heavy)
- ☐ 1 tablespoon lemon zest grated

- ☐ 3 tablespoons juice of lemon fresh
- ☐ 0.3 teaspoon salt
- ☐ 1 cup lemon curd (10)
- ☐ 0.5 cup whipping cream (heavy)
- ☐ 1 tablespoon sugar

Equipment

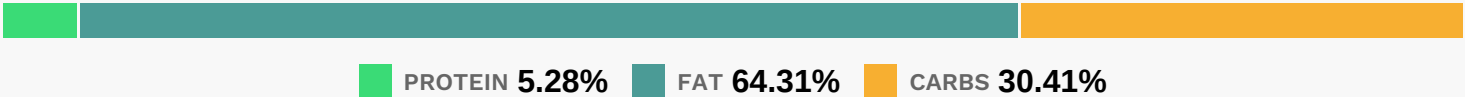
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Heat oven to 325°F. In medium bowl, mix crust ingredients. In ungreased 9-inch springform pan, press crumb mixture in bottom and 1 inch up side. (For best results, do not use dark pan.)
- ☐ In large bowl, beat cream cheese with electric mixer on medium speed until fluffy. Gradually beat in 3/4 cup sugar until smooth.
- ☐ Add eggs, one at a time, beating well after each addition. On low speed, beat in 1 cup whipping cream, the lemon peel, lemon juice and salt until smooth.
- ☐ Pour into crust-lined pan.
- ☐ Bake 55 to 60 minutes or until set but still slightly jiggly in center. Cool in pan on wire rack 20 minutes. Carefully run knife around side of pan to loosen, but do not remove side of pan. Cool 1 hour 30 minutes.
- ☐ In small bowl, stir lemon curd to soften mixture; spread evenly over top of cheesecake to within 1/2 inch of edge. Refrigerate at least 3 hours or overnight.
- ☐ Just before serving, remove side of pan. In small bowl, beat 1/2 cup whipping cream and 1 tablespoon sugar with electric mixer on high speed until stiff peaks form. Spoon or pipe whipped cream around edge of cheesecake. If desired, garnish with lemon peel. Store in

refrigerator.

Nutrition Facts



Properties

Glycemic Index:21.05, Glycemic Load:12.35, Inflammation Score:-5, Nutrition Score:4.9560869517534%

Flavonoids

Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 400.29kcal (20.01%), Fat: 29.18g (44.89%), Saturated Fat: 17.08g (106.77%), Carbohydrates: 31.04g (10.35%), Net Carbohydrates: 30.6g (11.13%), Sugar: 26.38g (29.31%), Cholesterol: 106.69mg (35.56%), Sodium: 313.85mg (13.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.4g (10.79%), Vitamin A: 1033.93IU (20.68%), Vitamin B2: 0.21mg (12.33%), Selenium: 7.57µg (10.81%), Phosphorus: 89.77mg (8.98%), Calcium: 65.59mg (6.56%), Vitamin E: 0.82mg (5.47%), Vitamin B5: 0.47mg (4.75%), Manganese: 0.08mg (4.06%), Vitamin B12: 0.22µg (3.64%), Iron: 0.65mg (3.59%), Folate: 14.26µg (3.56%), Vitamin D: 0.52µg (3.48%), Copper: 0.07mg (3.32%), Potassium: 115.45mg (3.3%), Zinc: 0.49mg (3.29%), Magnesium: 12.25mg (3.06%), Vitamin B6: 0.05mg (2.66%), Vitamin B1: 0.04mg (2.66%), Vitamin C: 1.79mg (2.17%), Vitamin K: 2.13µg (2.03%), Vitamin B3: 0.37mg (1.83%), Fiber: 0.44g (1.76%)