



Macadamia Brittle Cheesecake

READY IN



45 min.

SERVINGS



24

CALORIES



334 kcal

DESSERT

Ingredients

- 0.1 lb butter melted
- 32 oz cream cheese
- 4 large eggs
- 2 cups graham cracker crumbs
- 0.5 teaspoon ground cinnamon
- 1 teaspoon juice of lemon
- 1 teaspoon lemon zest grated
- 1 teaspoon juice of lime
- 0.5 teaspoon lime zest grated

- 1 cup roasted macadamia nuts
- 2 cups cup heavy whipping cream sour
- 2 cups sugar
- 1 teaspoon vanilla

Equipment

- bowl
- frying pan
- oven
- knife
- blender
- aluminum foil

Directions

- Coarsely chop nuts.
- Pour 3/4 cup sugar into a 10- to 12-inch nonstick frying pan. Shake pan often over high heat until sugar melts and turns golden, 5 to 8 minutes; watch carefully. At once, stir in nuts, then immediately pour onto a 12- to 14-inch sheet of foil. With a spoon, press mixture to flatten slightly.
- Let cool, then break brittle into about 1/4- to 1/2-inch chunks. If making ahead, store airtight up to 3 days.
- In a 10-inch cheesecake pan with removable rim at least 2 1/2 inches tall, mix cracker crumbs, 1/4 cup sugar, cinnamon, and butter. Press crumb mixture evenly over the bottom and 1 1/2 to 2 inches up sides of pan.
- In a bowl, beat cream cheese and eggs with a mixer until smooth.
- Add 3/4 cup sugar, lemon peel and juice, lime peel and juice, vanilla, and 1/4 cup liqueur; beat until smooth. Stir in 1 1/2 cups of the nut brittle.
- Pour into crust-lined pan.
- Bake in a 325 oven until center barely jiggles when cake is gently shaken, about 1 hour.
- Meanwhile, mix sour cream with 1/4 cup sugar and 1 tablespoon liqueur. Spoon onto hot cheesecake and gently spread to cover top. Return to oven and bake until sour cream is set

when gently shaken, 10 to 15 minutes longer.

- Run a thin-bladed knife between cake and pan rim. Refrigerate cake until cool, at least 3 hours.
- Serve, or cover and chill up to 2 days.
- Remove pan rim, sprinkle remaining nut brittle onto cake, and cut cake into wedges.

Nutrition Facts

PROTEIN 5.61% **FAT 64.16%** **CARBS 30.23%**

Properties

Glycemic Index:9.09, Glycemic Load:16, Inflammation Score:-5, Nutrition Score:5.0839130722958%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 333.82kcal (16.69%), Fat: 24.4g (37.54%), Saturated Fat: 11.01g (68.81%), Carbohydrates: 25.87g (8.62%), Net Carbohydrates: 25.11g (9.13%), Sugar: 20.64g (22.93%), Cholesterol: 80.49mg (26.83%), Sodium: 205.35mg (8.93%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Protein: 4.8g (9.6%), Vitamin A: 756.86IU (15.14%), Manganese: 0.25mg (12.38%), Vitamin B2: 0.19mg (11.02%), Selenium: 6.82µg (9.75%), Phosphorus: 96.79mg (9.68%), Calcium: 72.44mg (7.24%), Vitamin B1: 0.1mg (6.6%), Vitamin B5: 0.45mg (4.53%), Magnesium: 17.87mg (4.47%), Iron: 0.71mg (3.94%), Vitamin E: 0.59mg (3.94%), Zinc: 0.57mg (3.81%), Potassium: 120.68mg (3.45%), Vitamin B12: 0.2µg (3.33%), Vitamin B6: 0.07mg (3.31%), Copper: 0.06mg (3.11%), Folate: 12.41µg (3.1%), Fiber: 0.75g (3.01%), Vitamin B3: 0.46mg (2.32%), Vitamin D: 0.17µg (1.11%), Vitamin K: 1.12µg (1.07%)