



Maple Bacon Cheesecake

READY IN



105 min.

SERVINGS



10

CALORIES



1005 kcal

Ingredients

- ☐ 8 ounces bacon
- ☐ 8 ounces bacon diced crisp cooked
- ☐ 4 tablespoons bacon fat
- ☐ 1 stick butter at room temperature
- ☐ 2 pounds cream cheese
- ☐ 4 eggs plus 2 yolks
- ☐ 2 tablespoons ground cinnamon
- ☐ 1 teaspoon maple extract
- ☐ 0.5 cup maple syrup
- ☐ 1 cup maple syrup

- ☐ 1 cup pecans
- ☐ 0.5 teaspoon cracked pepper fresh black plus more to season
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 8 ounces cup heavy whipping cream sour
- ☐ 0.3 cup sugar
- ☐ 0.5 cup sugar
- ☐ 1 tablespoon vanilla extract
- ☐ 1 box vanilla wafers such as nilla

Equipment

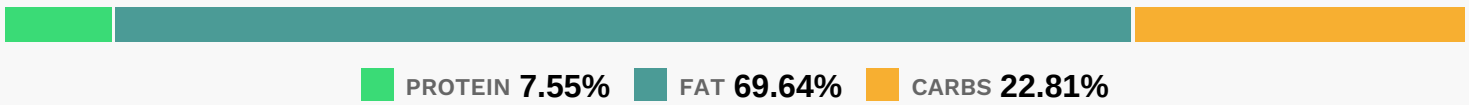
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ stand mixer
- ☐ springform pan
- ☐ pastry brush

Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ For the crust: In a food processor, pulse the wafers, pecans, sugar and cinnamon until they reach a consistency that can be pressed. Work the butter into the mix until crumbly. Press uniformly into 1 large or 6 mini springform pans.
- ☐ Bake for 5 minutes.
- ☐ For the filling: In a stand mixer or with a hand mixer, mix the cream cheese and sugar until light and fluffy.
- ☐ Add the sour cream and mix well.
- ☐ Add the eggs and yolks one at a time; mix well and scrape down the sides before adding the next egg.

- ☐ Add the maple syrup and extract.
- ☐ Pour into the pan with the baked crust, stopping 1/2 inch from the top of the crust.
- ☐ Bake for 12 minutes (if using mini pans) or 27 minutes (if using a large pan). After 5 or 10 minutes (depending on the size of pan), put the pieces of bacon into the cheesecake.
- ☐ Mix the sour cream, sugar, maple syrup, vanilla and bacon fat in a bowl. Carefully pour spoonfuls of the topping on the cheesecake from the outside edges to the middle of the top. Be careful to not overfill the pan.
- ☐ Bake for an additional 5 minutes. Carefully remove from the oven and cool in the refrigerator until set.
- ☐ For the candied bacon garnish: Cook the bacon until crispy and place on a rack.
- ☐ Mix the maple syrup with the extract and pepper and paint the mixture with a pastry brush on both sides of the bacon. Broil the bacon for 1 minute on each side. Crack more pepper over the bacon and cool until set.
- ☐ Garnish the cheesecake with the candied bacon.

Nutrition Facts



Properties

Glycemic Index:41.42, Glycemic Load:23.84, Inflammation Score:-8, Nutrition Score:19.90304374954%

Flavonoids

Cyanidin: 1.06mg, Cyanidin: 1.06mg, Cyanidin: 1.06mg, Cyanidin: 1.06mg Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg

Nutrients (% of daily need)

Calories: 1005.32kcal (50.27%), Fat: 78.66g (121.02%), Saturated Fat: 36.82g (230.12%), Carbohydrates: 57.98g (19.33%), Net Carbohydrates: 56.16g (20.42%), Sugar: 49.16g (54.62%), Cholesterol: 256.59mg (85.53%), Sodium: 916.32mg (39.84%), Alcohol: 0.45g (100%), Alcohol %: 0.21% (100%), Protein: 19.19g (38.38%), Manganese: 1.88mg (93.87%), Vitamin B2: 1.01mg (59.43%), Selenium: 29.79µg (42.56%), Vitamin A: 1845.09IU (36.9%), Phosphorus: 303.22mg (30.32%), Vitamin B1: 0.33mg (21.92%), Calcium: 214.49mg (21.45%), Vitamin B3: 3.6mg (18%), Zinc:

2.53mg (16.87%), Vitamin B6: 0.3mg (14.8%), Potassium: 490.91mg (14.03%), Vitamin B5: 1.33mg (13.32%), Vitamin B12: 0.79µg (13.19%), Vitamin E: 1.76mg (11.74%), Magnesium: 45.33mg (11.33%), Copper: 0.19mg (9.45%), Fiber: 1.83g (7.31%), Iron: 1.09mg (6.04%), Folate: 23.45µg (5.86%), Vitamin D: 0.71µg (4.73%), Vitamin K: 4.27µg (4.07%)