



## Maple Cheesecake with Maple-Cranberry Compote

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



525 kcal

DESSERT

### Ingredients

- ☐ 3 tablespoons flour
- ☐ 24 ounce cream cheese room temperature
- ☐ 4 large eggs
- ☐ 0.5 cup brown sugar packed ( )
- ☐ 2 cups graham crackers whole ( 17 crackers ground in processor)
- ☐ 0.5 teaspoon ground cinnamon (scant)
- ☐ 1.5 cups maple syrup dark pure (preferably grade A amber)

- ☐ 0.3 teaspoon salt
- ☐ 0.7 cup cream sour
- ☐ 3 tablespoons sugar
- ☐ 6 tablespoons butter unsalted melted ()
- ☐ 2 teaspoons vanilla extract

## Equipment

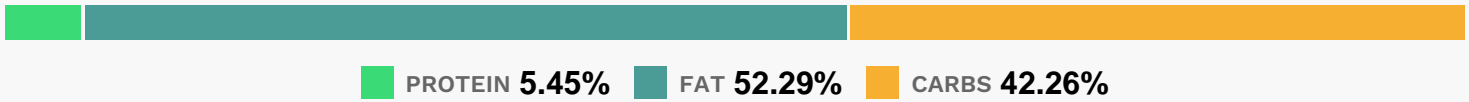
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ springform pan

## Directions

- ☐ Boil maple syrup in heavy medium saucepan over medium-high heat until reduced to 1 cup, stirring occasionally and watching closely to avoid boiling over (syrup will bubble up to top of pan), about 5 minutes.
- ☐ Remove reduced maple syrup from heat and let cool to slightly warm or room temperature.
- ☐ Position rack in center of oven and preheat to 375°F.
- ☐ Mix graham cracker crumbs, sugar, and cinnamon in medium bowl.
- ☐ Add melted butter and stir until crumbs are evenly moistened. Press crumb mixture onto bottom and 2 inches up sides of 9-inch-diameter springform pan with 2 3/4-inch-high sides.
- ☐ Bake crust until set and top edge of crust darkens slightly, about 10 minutes. Cool crust completely on rack. Reduce oven temperature to 300°F.
- ☐ Beat cream cheese in large bowl of heavy-duty mixer fitted with paddle attachment until very smooth.
- ☐ Add maple sugar, flour, and salt; beat until well blended and smooth.
- ☐ Add 1 cup reduced maple syrup, sour cream, and vanilla; beat until well blended.

- ☐ Add eggs, 2 at a time, and beat just until blended after each addition. Tap bowl several times on counter to release any air bubbles.
- ☐ Pour filling into cooled crust. Using tip of small knife, pop any air bubbles on surface.
- ☐ Bake cake until slightly puffed around edges (center will still look moist and will move slightly when pan is gently shaken), about 1 hour 30 minutes.
- ☐ Transfer cake to rack and cool completely. Cover and chill overnight. DO AHEAD: Can be made 3 days ahead. Keep chilled.
- ☐ Cut cheesecake into wedges. Divide among plates.
- ☐ Serve with warm Maple-Cranberry Compote alongside.
- ☐ Bon Appétit

## Nutrition Facts



## Properties

Glycemic Index:23.97, Glycemic Load:21.96, Inflammation Score:-6, Nutrition Score:10.314782625307%

## Nutrients (% of daily need)

Calories: 525.38kcal (26.27%), Fat: 30.78g (47.35%), Saturated Fat: 17.1g (106.87%), Carbohydrates: 55.96g (18.65%), Net Carbohydrates: 55.35g (20.13%), Sugar: 42.18g (46.86%), Cholesterol: 141.85mg (47.28%), Sodium: 360.06mg (15.65%), Alcohol: 0.23g (100%), Alcohol %: 0.18% (100%), Protein: 7.22g (14.43%), Manganese: 0.97mg (48.67%), Vitamin B2: 0.79mg (46.36%), Vitamin A: 1106.25IU (22.12%), Selenium: 11.3µg (16.15%), Calcium: 143.5mg (14.35%), Phosphorus: 137.84mg (13.78%), Zinc: 1.14mg (7.59%), Potassium: 248.22mg (7.09%), Magnesium: 27.19mg (6.8%), Iron: 1.19mg (6.61%), Vitamin B1: 0.1mg (6.55%), Vitamin B5: 0.65mg (6.5%), Folate: 24.34µg (6.09%), Vitamin E: 0.88mg (5.84%), Vitamin B12: 0.31µg (5.2%), Vitamin B6: 0.09mg (4.27%), Vitamin B3: 0.8mg (4.02%), Vitamin D: 0.44µg (2.92%), Fiber: 0.6g (2.42%), Copper: 0.04mg (1.91%), Vitamin K: 1.95µg (1.86%)