



Mascarpone Cheesecake

READY IN



70 min.

SERVINGS



8

CALORIES



704 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 1.5 cups amaretti cookies
- 6 tablespoons butter melted
- 12 large grands flaky refrigerator biscuits mini
- 8 ounces cream cheese at room temperature
- 3 eggs
- 1 pound mascarpone cheese at room temperature
- 1 orange zest
- 1 pinch salt

- 0.8 cup sugar

Equipment

- food processor
- bowl
- frying pan
- oven
- roasting pan
- aluminum foil
- kitchen towels
- springform pan
- rolling pin

Directions

- Watch how to make this recipe.
- Preheat the oven to 350 degrees F. Spray a 9-inch springform pan or 2 (12-count) mini cheesecake pans with nonstick cooking spray. Wrap the outside of the pan with aluminum foil.
- Add the cookies in a large resealable bag. Cover the bag with a kitchen towel and crush with a rolling pin until the cookies are coarsely ground. In a medium bowl, mix together the cookie crumbs with the melted butter. Press the mixture into the bottom and 1-inch up the sides of the prepared springform pan or mini cheesecake pans. Put on a sheet pan and bake for 5 minutes.
- Remove from the oven and let cool before adding the cheesecake filling.
- Reduce the oven temperature to 325 degrees F.
- In bowl of a food processor combine the cheeses with the sugar until mix until completely blended.
- Add the eggs, 1 at time, incorporating completely after each addition.
- Add a pinch of salt, the almond extract, and orange zest and blend for 10 seconds.
- Pour the filling into the prepared pan with crust.

Put the springform pan into a roasting pan and pour in enough hot water to come 3/4 of the way up the sides the springform pan. If using a springform pan bake for 1 hour, if using mini cheesecake pans bake until completely set, about 25 to 30 minutes. Carefully remove the roasting pan from the oven and transfer the springform pan from the water bath to the counter and let cool completely before removing the cake from the pan. Slice and serve.

Nutrition Facts

 PROTEIN **6.31%**  FAT **64.31%**  CARBS **29.38%**

Properties

Glycemic Index:26.39, Glycemic Load:19.52, Inflammation Score:-7, Nutrition Score:5.9530434245649%

Nutrients (% of daily need)

Calories: 703.87kcal (35.19%), Fat: 50.58g (77.81%), Saturated Fat: 28.88g (180.52%), Carbohydrates: 51.99g (17.33%), Net Carbohydrates: 50.82g (18.48%), Sugar: 40.36g (44.84%), Cholesterol: 169.29mg (56.43%), Sodium: 334.84mg (14.56%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Protein: 11.17g (22.34%), Vitamin A: 1545.22IU (30.9%), Selenium: 8.67µg (12.38%), Calcium: 123.25mg (12.32%), Vitamin B2: 0.2mg (11.57%), Phosphorus: 75.77mg (7.58%), Vitamin E: 1.03mg (6.87%), Iron: 1.09mg (6.04%), Folate: 23.22µg (5.81%), Vitamin B5: 0.48mg (4.79%), Fiber: 1.17g (4.7%), Vitamin B1: 0.07mg (4.56%), Vitamin B12: 0.23µg (3.78%), Manganese: 0.07mg (3.69%), Zinc: 0.44mg (2.96%), Vitamin K: 3.03µg (2.89%), Vitamin B6: 0.06mg (2.88%), Vitamin B3: 0.55mg (2.75%), Vitamin C: 2.04mg (2.47%), Potassium: 80.21mg (2.29%), Vitamin D: 0.33µg (2.2%), Magnesium: 7.23mg (1.81%), Copper: 0.03mg (1.68%)