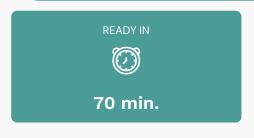


Mascarpone Cheesecake





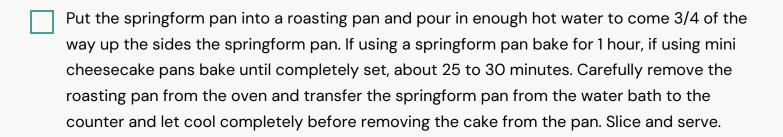


DESSERT

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.



Nutrition Facts



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%)