



## Mascarpone Cheesecake with Quince Compote

 Gluten Free

READY IN



45 min.

SERVINGS



12

CALORIES



795 kcal

DESSERT

### Ingredients

- ☐ 3.5 teaspoons gelatin powder unflavored (from 2 envelopes)
- ☐ 0.5 cup brown sugar packed ()
- ☐ 3.5 cups mascarpone cheese ()
- ☐ 1.3 cups pecans toasted
- ☐ 1.3 cups powdered sugar sifted
- ☐ 12 servings quinces
- ☐ 0.5 cup butter unsalted melted (1 stick)

- ☐ 0.5 cup walnuts toasted
- ☐ 0.3 cup water
- ☐ 3.5 cups whipping cream

## Equipment

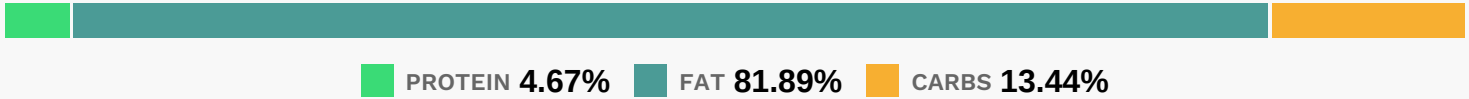
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ springform pan

## Directions

- ☐ Preheat oven to 375°F. Coarsely grind nuts with brown sugar in processor. Blend in melted butter. Press mixture over bottom (not sides) of 9-inch-diameter springform pan with 2 1/2-inch-high sides.
- ☐ Bake until crust is set, about 12 minutes. Cool crust completely.
- ☐ Pour 3 cups cream into medium bowl.
- ☐ Pour 1/4 cup water into small heatproof bowl; sprinkle gelatin over.
- ☐ Let stand 15 minutes.
- ☐ Place bowl with gelatin in small skillet of barely simmering water; stir until gelatin dissolves, about 2 minutes.
- ☐ Remove bowl from water.
- ☐ Pour remaining 1/2 cup cream into gelatin.
- ☐ Pour gelatin mixture into cream in bowl; whisk gently until well blended.
- ☐ Using electric mixer, beat mascarpone and powdered sugar in large bowl until smooth. Beat in cream-gelatin mixture just until smooth.
- ☐ Pour filling over cooled crust. Cover and chill overnight. (Can be prepared 2 days ahead. Keep chilled.)

- ☐ Using small sharp knife, cut around pan sides to loosen cheesecake.
- ☐ Remove pan sides.
- ☐ Place cake on platter.
- ☐ Cut cake into wedges and serve with compote.
- ☐ \*Italian cream cheese available at Italian markets and many supermarkets.

## Nutrition Facts



## Properties

Glycemic Index:5.42, Glycemic Load:0.16, Inflammation Score:-8, Nutrition Score:8.4526087589886%

## Flavonoids

Cyanidin: 1.31mg, Cyanidin: 1.31mg, Cyanidin: 1.31mg, Cyanidin: 1.31mg Delphinidin: 0.8mg, Delphinidin: 0.8mg, Delphinidin: 0.8mg, Delphinidin: 0.8mg Catechin: 0.8mg, Catechin: 0.8mg, Catechin: 0.8mg, Catechin: 0.8mg Epigallocatechin: 0.62mg, Epigallocatechin: 0.62mg, Epigallocatechin: 0.62mg, Epigallocatechin: 0.62mg Epicatechin: 0.1mg, Epicatechin: 0.1mg, Epicatechin: 0.1mg, Epicatechin: 0.1mg Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg

## Nutrients (% of daily need)

Calories: 794.97kcal (39.75%), Fat: 73.36g (112.87%), Saturated Fat: 40.18g (251.12%), Carbohydrates: 27.11g (9.04%), Net Carbohydrates: 25.71g (9.35%), Sugar: 23.71g (26.35%), Cholesterol: 164.4mg (54.8%), Sodium: 61.36mg (2.67%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.41g (18.82%), Vitamin A: 2183.07IU (43.66%), Manganese: 0.67mg (33.5%), Calcium: 161.07mg (16.11%), Copper: 0.25mg (12.56%), Vitamin B2: 0.16mg (9.45%), Phosphorus: 90.86mg (9.09%), Vitamin D: 1.25µg (8.35%), Vitamin E: 1.05mg (6.97%), Vitamin B1: 0.1mg (6.94%), Magnesium: 27.27mg (6.82%), Fiber: 1.4g (5.61%), Zinc: 0.83mg (5.54%), Selenium: 3.49µg (4.98%), Potassium: 149.41mg (4.27%), Vitamin B6: 0.08mg (3.9%), Vitamin B5: 0.32mg (3.25%), Iron: 0.58mg (3.24%), Vitamin K: 3.4µg (3.24%), Folate: 10.73µg (2.68%), Vitamin B12: 0.13µg (2.12%), Vitamin B3: 0.24mg (1.22%)