



Mrs. Marshall's Cheesecake

READY IN



45 min.

SERVINGS



8

CALORIES



715 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon cinnamon
- ☐ 16 oz cream cheese softened
- ☐ 4 large eggs separated
- ☐ 1 tablespoon flour all-purpose
- ☐ 1 cup heavy cream
- ☐ 1 cup sugar
- ☐ 8 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla
- ☐ 1.5 cups zwieback toasts crushed

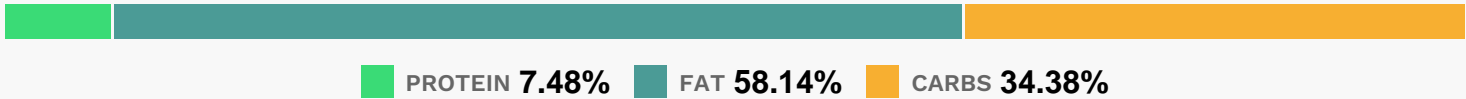
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ baking pan
- ☐ wooden spoon
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F and butter a 10-inch springform pan.
- ☐ Stir together crust ingredients. Reserve 1/4 cup for topping and press remainder onto bottom and 1 1/2 inches up side of springform pan.
- ☐ Beat cream cheese with a wooden spoon in a large bowl until smooth and creamy and add yolks 1 at a time, beating well after each addition. Beat in sugar, cream, flour, and vanilla. Beat whites with an eggbeater in another large bowl until they just hold stiff peaks and fold into cream-cheese mixture gently but thoroughly. Spoon filling into crust, smoothing top, and sprinkle evenly with reserved crumb mixture. Put springform pan in a shallow baking pan and bake cake on lowest rack of oven 1 hour. Turn oven off and open oven door 5 to 6 inches. Cool in oven 1 hour. Chill, covered, at least 3 hours.
- ☐ Remove side of pan and let cheesecake stand at room temperature 30 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:22.14, Glycemic Load:18.82, Inflammation Score:-7, Nutrition Score:7.6317390093337%

Nutrients (% of daily need)

Calories: 714.89kcal (35.74%), Fat: 47.03g (72.35%), Saturated Fat: 26.27g (164.2%), Carbohydrates: 62.57g (20.86%), Net Carbohydrates: 59.46g (21.62%), Sugar: 31.08g (34.54%), Cholesterol: 213.98mg (71.33%), Sodium:

445.25mg (19.36%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 13.62g (27.24%), Vitamin A: 1684.39IU (33.69%), Selenium: 14.06µg (20.08%), Vitamin B2: 0.32mg (18.55%), Phosphorus: 131.99mg (13.2%), Fiber: 3.12g (12.47%), Calcium: 94.94mg (9.49%), Vitamin E: 1.36mg (9.03%), Vitamin B5: 0.8mg (8.03%), Vitamin D: 1.19µg (7.91%), Vitamin B12: 0.42µg (6.98%), Folate: 20.19µg (5.05%), Zinc: 0.7mg (4.69%), Vitamin B6: 0.09mg (4.3%), Potassium: 144.29mg (4.12%), Iron: 0.61mg (3.39%), Manganese: 0.07mg (3.32%), Vitamin K: 3.28µg (3.12%), Magnesium: 10.88mg (2.72%), Vitamin B1: 0.04mg (2.48%), Copper: 0.04mg (1.9%)