



## Nacho Normal Cheesecake

READY IN



80 min.

SERVINGS



8

CALORIES



584 kcal

### Ingredients

- 3 tablespoons chocolate-covered raisins
- 16 ounce cream cheese at room temperature
- 3 large eggs
- 8 swedish fish red
- 2 tablespoons juice of lemon
- 1 teaspoon lemon zest grated
- 6 licorice dots black
- 3 strands licorice twists green
- 1 tablespoon milk
- 1 roll pie dough refrigerated

- 0.5 cup cup heavy whipping cream sour
- 3 tablespoons cup heavy whipping cream sour
- 0.7 cup sugar
- 2 tablespoons sugar
- 1 cup low-sugar strawberry jam
- 1 teaspoon vanilla extract
- 8 servings food coloring red yellow

## Equipment

- baking sheet
- oven
- blender
- ziploc bags
- drinking straws

## Directions

- Make the cheesecake: Beat the cream cheese with a mixer until smooth.
- Add 2/3 cup sugar, the lemon zest, lemon juice and vanilla; beat well. Beat in the eggs one at a time. Tint the batter orange with yellow and red food coloring.
- Spray a 9-inch pie plate with cooking spray.
- Pour in the batter; bake at 350 degrees F until puffed and almost set, 25 to 30 minutes.
- Mix the sour cream and the remaining 1/4 cup sugar; spread over the hot cheesecake and bake 5 more minutes.
- Let cool, then chill 2 hours.
- Make the chips: Unroll the pie dough on a lightly floured surface and roll it out to flatten slightly.
- Brush the dough with the milk and sprinkle with the sugar.
- Cut the dough into 2 1/2-inch-wide strips.
- Cut each strip into as many 2 1/2-inch triangles as possible.

- Place the triangles about 1 inch apart on 2 parchment-lined baking sheets.
- Bake in batches at 450 degrees F until lightly golden, 7 to 10 minutes.
- Transfer to a rack and cool completely.
- Cut the Swedish Fish into 1/2-inch pieces and toss with 2 tablespoons strawberry jam. For the chiles, cut the green licorice on the diagonal into 1/8-inch-thick slices.
- For the olives, cut the black licorice dots into 1/4-inch-thick rounds. Use a straw or pastry tip to remove a circle from the center of each round.
- Tint the sour cream orange with yellow and red food coloring to look like melted cheese. Spoon the orange sour cream into a resealable plastic bag. Press out the excess air and seal.
- Press the pie chips into the cheesecake.
- Add the black licorice, chocolate-covered raisins and some green licorice and jam-coated Swedish Fish.
- Snip a small corner from the bag of orange sour cream and pipe a few dots on the cheesecake for the melted cheese.
- Serve with extra chips on the side, and make extra salsa by mixing leftover candies and jam.
- Photograph by Kat Teutsch

## Nutrition Facts



**PROTEIN 5.63%** **FAT 47.99%** **CARBS 46.38%**

### Properties

Glycemic Index:32.52, Glycemic Load:30.46, Inflammation Score:-5, Nutrition Score:7.9569566146187%

### Flavonoids

Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### Nutrients (% of daily need)

Calories: 583.51kcal (29.18%), Fat: 31.5g (48.46%), Saturated Fat: 16.3g (101.86%), Carbohydrates: 68.49g (22.83%), Net Carbohydrates: 67.28g (24.46%), Sugar: 47.24g (52.49%), Cholesterol: 139.04mg (46.35%), Sodium: 318.24mg (13.84%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 8.31g (16.62%), Selenium: 14.11µg (20.16%), Vitamin A: 988.96IU (19.78%), Vitamin B2: 0.33mg (19.61%), Phosphorus: 147.4mg (14.74%), Calcium: 105.09mg (10.51%), Folate: 36.06µg (9.02%), Vitamin B5: 0.8mg (8.01%), Manganese: 0.15mg (7.36%), Iron: 1.28mg (7.11%), Vitamin C:

5.69mg (6.9%), Vitamin B1: 0.1mg (6.45%), Vitamin B12: 0.38µg (6.29%), Vitamin E: 0.93mg (6.21%), Potassium: 217.38mg (6.21%), Copper: 0.11mg (5.48%), Zinc: 0.79mg (5.29%), Vitamin B6: 0.1mg (4.98%), Fiber: 1.21g (4.83%), Magnesium: 17.44mg (4.36%), Vitamin B3: 0.74mg (3.71%), Vitamin K: 3.32µg (3.16%), Vitamin D: 0.43µg (2.84%)