



New York Cheesecake

READY IN



885 min.

SERVINGS



16

CALORIES



470 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 40 oz cream cheese softened
- 1 egg yolk
- 2 egg yolk
- 5 eggs
- 3 tablespoons flour all-purpose gold medal®
- 1 tablespoon lemon zest grated
- 1 tablespoon orange zest grated
- 0.3 teaspoon salt

- 0.3 cup slivered almonds toasted
- 1.8 cups sugar
- 0.8 cup whipping cream

Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- hand mixer
- spatula
- springform pan


Directions

- Heat oven to 400°F. Lightly grease 9-inch springform pan with shortening; remove bottom. In medium bowl, mix all crust ingredients with fork until dough forms; gather into a ball. Press one-third of the dough evenly on bottom of pan.
- Place on cookie sheet.
- Bake 8 to 10 minutes or until light golden brown; cool. Assemble bottom and side of pan; secure side. Press remaining dough 2 inches up side of pan.
- Increase oven temperature to 475°F. In large bowl, beat cream cheese, sugar, flour, orange peel, lemon peel and salt with electric mixer on medium speed about 1 minute or until smooth. Beat in eggs, 2 egg yolks and 1/4 cup whipping cream, beating on low speed until well blended.
- Pour into baked crust.
- Bake 15 minutes.
- Reduce oven temperature to 200°F.
- Bake 1 hour longer. Cheesecake may not appear to be done, but if a small area in the center seems soft, it will become firm as cheesecake cools. (Do not insert a knife to test for

doneness because the hole could cause cheesecake to crack.) Turn off oven; leave cheesecake in oven 30 minutes longer.

- Remove from oven and cool in pan on cooling rack away from drafts 30 minutes.
- Without releasing or removing side of pan, run metal spatula carefully along side of pan to loosen cheesecake. Refrigerate uncovered about 3 hours or until chilled; cover and continue refrigerating at least 9 hours but no longer than 48 hours.
- Run metal spatula along side of pan to loosen cheesecake again.
- Remove side of pan; leave cheesecake on pan bottom to serve. In chilled small bowl, beat 3/4 cup whipping cream with electric mixer on high speed until stiff.
- Spread whipped cream over top of cheesecake. Decorate with almonds. Store covered in refrigerator.

Nutrition Facts

 **PROTEIN 6.36%**  **FAT 70.31%**  **CARBS 23.33%**

Properties

Glycemic Index:11.38, Glycemic Load:17.12, Inflammation Score:-7, Nutrition Score:7.0213043275087%

Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 470.43kcal (23.52%), Fat: 37.53g (57.74%), Saturated Fat: 18.91g (118.17%), Carbohydrates: 28.01g (9.34%), Net Carbohydrates: 27.61g (10.04%), Sugar: 25.01g (27.79%), Cholesterol: 171.79mg (57.26%), Sodium: 350.23mg (15.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.64g (15.28%), Vitamin A: 1494.28IU (29.89%), Selenium: 13.25µg (18.93%), Vitamin B2: 0.3mg (17.92%), Phosphorus: 136.79mg (13.68%), Vitamin E: 1.74mg (11.61%), Calcium: 97.9mg (9.79%), Vitamin B5: 0.77mg (7.7%), Vitamin B12: 0.37µg (6.15%), Folate: 22.01µg (5.5%), Zinc: 0.72mg (4.8%), Potassium: 149.62mg (4.27%), Vitamin D: 0.64µg (4.24%), Vitamin B6: 0.08mg (4.22%), Magnesium: 15.72mg (3.93%), Manganese: 0.08mg (3.78%), Iron: 0.59mg (3.27%), Vitamin B1: 0.05mg (3.13%), Copper: 0.05mg (2.7%), Vitamin K: 1.91µg (1.82%), Fiber: 0.4g (1.59%), Vitamin C: 1.07mg (1.3%), Vitamin B3: 0.25mg (1.27%)