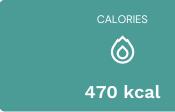


New York Cheesecake







DESSERT

Ingredients

0.3 teaspoon salt

U.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 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, Catechin: 0.03mg, Catechin: 0.03mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.01mg, Epicatechin: 0.01mg, Epic

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%)