



New York Cheesecake

READY IN



885 min.

SERVINGS



16

CALORIES



524 kcal

DESSERT

Ingredients

- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup butter softened
- ☐ 0.3 cup sugar
- ☐ 1 egg yolk
- ☐ 40 oz cream cheese softened
- ☐ 1.8 cups sugar
- ☐ 3 tablespoons flour all-purpose
- ☐ 1 tablespoon orange zest grated
- ☐ 1 tablespoon lemon zest grated

- ☐ 0.3 teaspoon salt
- ☐ 5 eggs
- ☐ 2 egg yolk
- ☐ 0.3 cup whipping cream
- ☐ 0.8 cup whipping cream
- ☐ 0.3 cup slivered almonds toasted

Equipment

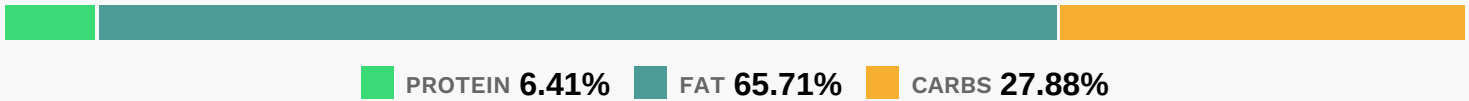
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula
- ☐ springform pan

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 450°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



Properties

Glycemic Index:20.45, Glycemic Load:23.62, Inflammation Score:-7, Nutrition Score:8.251739040665%

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: 523.54kcal (26.18%), Fat: 38.96g (59.94%), Saturated Fat: 19.78g (123.59%), Carbohydrates: 37.19g (12.4%), Net Carbohydrates: 36.58g (13.3%), Sugar: 28.26g (31.4%), Cholesterol: 175.99mg (58.66%), Sodium: 351.43mg (15.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.55g (17.11%), Vitamin A: 1548.94IU (30.98%), Selenium: 16.03µg (22.9%), Vitamin B2: 0.35mg (20.64%), Phosphorus: 147.38mg (14.74%), Vitamin E: 1.78mg (11.87%), Calcium: 101.56mg (10.16%), Folate: 36.46µg (9.11%), Vitamin B5: 0.81mg (8.14%), Vitamin B1: 0.11mg

(7.27%), Manganese: 0.13mg (6.45%), Vitamin B12: 0.38µg (6.25%), Iron: 0.96mg (5.31%), Zinc: 0.78mg (5.23%), Vitamin D: 0.7µg (4.63%), Potassium: 161.58mg (4.62%), Vitamin B6: 0.09mg (4.46%), Magnesium: 17.69mg (4.42%), Vitamin B3: 0.72mg (3.59%), Copper: 0.07mg (3.29%), Fiber: 0.61g (2.44%), Vitamin K: 2.06µg (1.96%), Vitamin C: 1.1mg (1.33%)