



New York Cheesecake II

 Vegetarian

READY IN



240 min.

SERVINGS



10

CALORIES



516 kcal

DESSERT

Ingredients

- 6 tablespoons butter melted
- 2 tablespoons cornstarch
- 2 pounds cream cheese
- 2 eggs
- 1.5 cups graham cracker crumbs
- 1 cup heavy whipping cream sour
- 1 teaspoon vanilla extract
- 0.3 cup sugar white

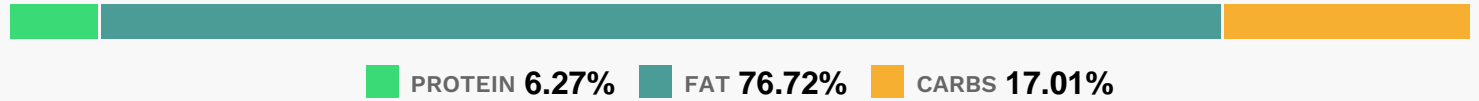
Equipment

- oven
- springform pan

Directions

- Preheat oven to 400 degrees F (205 degrees C).
- Mix graham cracker crumbs, melted butter, and 1/4 cup sugar together. Press mixture onto the bottom of one 9 or 10 inch springform pan.
- Place in freezer for 10 minutes.
- Cream 3/4 cup of the sugar and cream cheese until smooth. Beat in eggs, vanilla, and cornstarch until just mixed. Stir in sour cream until blended.
- Pour into prepared crust.
- Bake at 400 degrees F (205 degrees C) for 45 minutes. Turn oven off and leave cake in oven with the door ajar for 3 hours.
- Serve with your favorite topping.

Nutrition Facts



Properties

Glycemic Index:22.11, Glycemic Load:11.63, Inflammation Score:-7, Nutrition Score:7.0621740144232%

Nutrients (% of daily need)

Calories: 515.79kcal (25.79%), Fat: 44.6g (68.61%), Saturated Fat: 25.44g (158.99%), Carbohydrates: 22.23g (7.41%), Net Carbohydrates: 21.79g (7.92%), Sugar: 12.17g (13.52%), Cholesterol: 155.99mg (52%), Sodium: 441.76mg (19.21%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Protein: 8.21g (16.41%), Vitamin A: 1619.08IU (32.38%), Vitamin B2: 0.32mg (18.94%), Selenium: 11.51µg (16.45%), Phosphorus: 159.67mg (15.97%), Calcium: 128.25mg (12.83%), Vitamin E: 1.15mg (7.7%), Vitamin B5: 0.74mg (7.39%), Zinc: 0.9mg (5.98%), Vitamin B12: 0.34µg (5.67%), Potassium: 185.7mg (5.31%), Folate: 19.73µg (4.93%), Magnesium: 19.22mg (4.8%), Iron: 0.8mg (4.46%), Vitamin B6: 0.09mg (4.41%), Vitamin B1: 0.06mg (3.88%), Vitamin B3: 0.59mg (2.96%), Vitamin K: 2.86µg (2.73%), Fiber: 0.44g (1.77%), Copper: 0.03mg (1.6%), Vitamin D: 0.18µg (1.17%)