



Orange Cheesecake with Candied Kumquats

READY IN



45 min.

SERVINGS



12

CALORIES



589 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons all purpose flour
- ☐ 2 cups vanilla wafer cookie crumbs finely (made from 9 ounces cookies, ground in processor)
- ☐ 32 ounce cream cheese room temperature
- ☐ 5 large eggs room temperature
- ☐ 0.3 cup brown sugar packed ()
- ☐ 9 ounces kumquats seeds removed thinly sliced (25 medium)
- ☐ 1 cup orange juice fresh
- ☐ 2 tablespoons orange peel finely grated
- ☐ 0.3 teaspoon salt

- ☐ 1 cup cup heavy whipping cream sour
- ☐ 1 cup sugar divided
- ☐ 6 tablespoons butter unsalted melted
- ☐ 1 vanilla pod split
- ☐ 2 cups water

Equipment

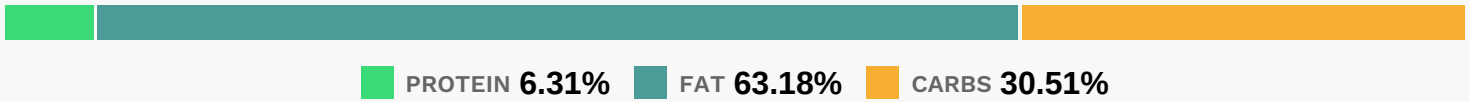
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ roasting pan
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Combine water and sugar in medium saucepan. Scrape in seeds from vanilla bean; add bean. Stir over medium heat until sugar dissolves.
- ☐ Add kumquats; reduce heat. Simmer until kumquat slices are translucent, about 25 minutes.
- ☐ Remove from heat; cool kumquats in syrup. Strain kumquats, reserving syrup.
- ☐ Combine kumquats and 1/4 cup syrup in small bowl. Return remaining syrup to same saucepan; boil until reduced to 1 1/4 cups, about 8 minutes. DO AHEAD: Can be made 2 days ahead. Cover separately and chill.
- ☐ Position rack in center of oven and preheat to 350°F.
- ☐ Combine cookie crumbs and brown sugar in medium bowl; add 6 tablespoons melted butter and stir until crumbs feel moist when pressed together with fingertips, adding remaining 1 tablespoon melted butter if mixture is dry. Press crumb mixture evenly onto bottom and 1 inch up sides of 9-inch-diameter springform pan with 2 3/4-inch-high sides.

- ☐ Bake crust until set and edges are golden brown, about 20 minutes. Cool crust in pan on rack. Maintain oven temperature.
- ☐ Wrap 4 layers of heavy-duty foil tightly around outside of pan with crust to make pan waterproof.
- ☐ Combine orange juice, 1/4 cup sugar, and orange peel in small saucepan. Bring to boil, stirring until sugar dissolves. Reduce heat. Simmer until mixture is reduced to 3/4 cup, about 10 minutes. Chill until cool.
- ☐ Meanwhile, using electric mixer, beat cream cheese and remaining 3/4 cup sugar in large bowl until smooth.
- ☐ Mix in sour cream, flour, and salt. Beat in eggs 1 at a time.
- ☐ Mix in cooled orange juice mixture.
- ☐ Pour filling into crust; place springform pan in large roasting pan.
- ☐ Pour enough hot water into roasting pan to come halfway up sides of springform pan.
- ☐ Bake cake until just set in center, about 1 hour 35 minutes.
- ☐ Remove cake from roasting pan; remove foil.
- ☐ Place cake directly in refrigerator and chill overnight. Arrange kumquat slices atop cake, covering completely. DO AHEAD: Can be made 1 day ahead. Tent cake with foil and refrigerate.
- ☐ Remove pan sides; place cake on platter.
- ☐ Cut cake into wedges; drizzle some kumquat syrup over and serve.
- ☐ The KUMQUAT SYRUP is perfect with the cake—but don't stop there. It's also yummy drizzled over vanilla or coffee ice cream or in a cup of tea, a glass of club soda, or even a vodka Martini.

Nutrition Facts



Properties

Glycemic Index:24.01, Glycemic Load:21.56, Inflammation Score:-7, Nutrition Score:10.477391284445%

Flavonoids

Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 2.47mg, Hesperetin: 2.47mg, Hesperetin: 2.47mg, Hesperetin: 2.47mg Naringenin: 12.64mg, Naringenin: 12.64mg, Naringenin: 12.64mg

12.64mg, Naringenin: 12.64mg Apigenin: 4.65mg, Apigenin: 4.65mg, Apigenin: 4.65mg, Apigenin: 4.65mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 588.75kcal (29.44%), Fat: 42.11g (64.79%), Saturated Fat: 22.83g (142.72%), Carbohydrates: 45.76g (15.25%), Net Carbohydrates: 43.96g (15.99%), Sugar: 33.47g (37.19%), Cholesterol: 180.21mg (60.07%), Sodium: 387.21mg (16.84%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.46g (18.91%), Vitamin A: 1543.66IU (30.87%), Vitamin C: 21.2mg (25.7%), Vitamin B2: 0.39mg (23.22%), Selenium: 15.55µg (22.21%), Phosphorus: 159.42mg (15.94%), Calcium: 132mg (13.2%), Folate: 45.06µg (11.27%), Vitamin E: 1.55mg (10.36%), Vitamin B5: 0.98mg (9.77%), Vitamin B1: 0.13mg (8.74%), Potassium: 262.32mg (7.49%), Iron: 1.33mg (7.39%), Fiber: 1.8g (7.19%), Manganese: 0.14mg (6.85%), Vitamin B12: 0.4µg (6.73%), Vitamin B6: 0.12mg (5.93%), Zinc: 0.87mg (5.78%), Magnesium: 21.8mg (5.45%), Vitamin B3: 0.95mg (4.76%), Copper: 0.09mg (4.57%), Vitamin K: 4.29µg (4.08%), Vitamin D: 0.52µg (3.48%)