



WHATSheATE



Orange Cheesecake with Caramel-Orange Sauce



Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



673 kcal

DESSERT

Ingredients

- ☐ 10 servings mrs richardson's butterscotch caramel sauce
- ☐ 32 ounce cream cheese room temperature
- ☐ 6 large eggs
- ☐ 11 graham crackers whole
- ☐ 3 tablespoons orange liqueur
- ☐ 5 teaspoons orange zest finely grated
- ☐ 1.3 cups sugar

- ☐ 0.3 cup butter unsalted melted ()
- ☐ 2 teaspoons vanilla extract

Equipment


- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Position rack in center of oven; preheat to 450°F. Grind crackers and sugar in processor until fine crumbs form.
- ☐ Add butter; process until crumbs are slightly moist. Press onto bottom (not sides) of 9-inch-diameter springform pan with 2 1/2-inch-high sides.
- ☐ Bake until set, about 12 minutes.
- ☐ Transfer to rack; cool completely. Maintain oven temperature.
- ☐ Using electric mixer, beat cream cheese and sugar in large bowl until smooth.
- ☐ Add eggs, liqueur, orange peel and vanilla. Beat just until blended.
- ☐ Pour filling into crust-lined pan.
- ☐ Bake cake 15 minutes. Reduce oven temperature to 300°F.
- ☐ Bake until cake is puffed, outer 2-inch edge is set and center moves just slightly when shaken, about 55 minutes longer.
- ☐ Transfer cake to rack. Run knife around pan sides to loosen; cool. Chill cheesecake overnight. (Can be made 2 days ahead. Cover; keep chilled.)
- ☐ Serve with Caramel-Orange Sauce.

Nutrition Facts



 PROTEIN **6.47%**  FAT **53.41%**  CARBS **40.12%**

Properties

Glycemic Index:17.11, Glycemic Load:28.26, Inflammation Score:-7, Nutrition Score:8.9908695376438%

Nutrients (% of daily need)

Calories: 672.6kcal (33.63%), Fat: 40.3g (62.01%), Saturated Fat: 22.42g (140.15%), Carbohydrates: 68.12g (22.71%), Net Carbohydrates: 67.49g (24.54%), Sugar: 58.03g (64.48%), Cholesterol: 215.43mg (71.81%), Sodium: 566.7mg (24.64%), Alcohol: 1.45g (100%), Alcohol %: 0.85% (100%), Protein: 10.99g (21.98%), Vitamin A: 1562.37IU (31.25%), Selenium: 17.77µg (25.39%), Vitamin B2: 0.39mg (23.05%), Phosphorus: 205.07mg (20.51%), Calcium: 139.93mg (13.99%), Vitamin B5: 1.05mg (10.52%), Vitamin B12: 0.55µg (9.14%), Vitamin E: 1.25mg (8.33%), Zinc: 1.15mg (7.68%), Folate: 30.62µg (7.65%), Iron: 1.29mg (7.15%), Potassium: 221.36mg (6.32%), Vitamin B6: 0.12mg (5.97%), Magnesium: 23.42mg (5.85%), Vitamin B1: 0.07mg (4.65%), Vitamin D: 0.69µg (4.57%), Vitamin B3: 0.71mg (3.54%), Fiber: 0.63g (2.52%), Copper: 0.05mg (2.43%), Vitamin K: 2.39µg (2.28%), Manganese: 0.04mg (2.11%), Vitamin C: 1.56mg (1.89%)