



Orange-Ginger Cheesecake

READY IN



855 min.

SERVINGS



16

CALORIES



388 kcal

DESSERT

Ingredients

- ☐ 2 cups cookie crumbs (32 cookies)
- ☐ 0.3 cup butter melted
- ☐ 32 ounces cream cheese softened
- ☐ 0.7 cup sugar
- ☐ 0.5 cup cream sour
- ☐ 1 tablespoon orange zest grated
- ☐ 4 eggs
- ☐ 0.5 cup cream sour
- ☐ 2 tablespoons sugar

☐ 2 cups fruit fresh sliced

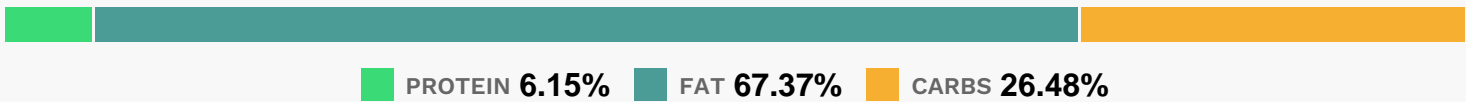
Equipment

- ☐ food processor
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 325°F.
- ☐ Mix cookie crumbs and butter. Press on bottom and just far enough up side to seal bottom of springform pan, 9x3 inches.
- ☐ Place cream cheese, 2/3 cup sugar, 1/2 cup sour cream and the orange peel in food processor. Cover and process about 3 minutes or until smooth.
- ☐ Add eggs. Cover and process until well blended.
- ☐ Spread over crust.
- ☐ Bake 1 hour 15 minutes to 1 hour 25 minutes or until center is set. Cool on wire rack 15 minutes. Run metal spatula along side of cheesecake to loosen; remove side of pan. Refrigerate uncovered about 3 hours or until chilled; cover and continue refrigerating at least 4 hours but no longer than 48 hours.
- ☐ Mix 1/2 cup sour cream and 2 tablespoons sugar; spread over top of cheesecake. Top with fruit. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:14.45, Glycemic Load:12.71, Inflammation Score:-6, Nutrition Score:5.8791304204775%

Nutrients (% of daily need)

Calories: 387.5kcal (19.37%), Fat: 29.53g (45.43%), Saturated Fat: 14.86g (92.86%), Carbohydrates: 26.11g (8.7%), Net Carbohydrates: 25.43g (9.25%), Sugar: 18.51g (20.57%), Cholesterol: 106.67mg (35.56%), Sodium: 277.27mg (12.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.07g (12.14%), Vitamin A: 1139.09IU (22.78%), Vitamin B2: 0.25mg (14.98%), Selenium: 9.62µg (13.75%), Phosphorus: 106.07mg (10.61%), Calcium: 80.55mg (8.05%), Vitamin E: 1.07mg (7.16%), Vitamin B5: 0.59mg (5.95%), Folate: 22µg (5.5%), Vitamin B1: 0.07mg (4.59%), Vitamin B12: 0.26µg (4.27%), Potassium: 147.84mg (4.22%), Iron: 0.74mg (4.1%), Vitamin K: 4.18µg (3.98%), Zinc: 0.56mg (3.75%), Manganese: 0.07mg (3.64%), Vitamin B6: 0.07mg (3.55%), Vitamin B3: 0.6mg (3.02%), Magnesium: 11.28mg (2.82%), Copper: 0.06mg (2.76%), Fiber: 0.68g (2.7%), Vitamin C: 1.3mg (1.57%), Vitamin D: 0.22µg (1.47%)