



Orange Ribbon Cheesecake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



433 kcal

DESSERT

Ingredients

- 3 tablespoons butter melted
- 24 oz cream cheese at room temperature
- 4 large eggs at room temperature
- 2 tablespoons flour all-purpose
- 1.3 cups graham cracker crumbs
- 2 teaspoons juice of lemon
- 1 large thin-skinned orange such as valencia
- 3 tablespoons orange juice fresh

- 1 tablespoon liqueur orange-flavored such as grand marnier or cointreau, or 2 tsp. vanilla
- 0.5 cup cup heavy whipping cream sour
- 0.8 cup sugar
- 1 cup sugar

Equipment

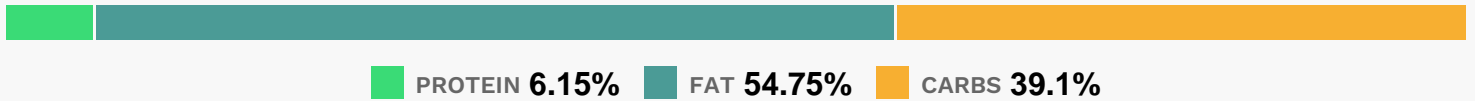
- bowl
- frying pan
- paper towels
- oven
- knife
- pot
- blender
- serrated knife

Directions

- For topping: Rinse and dry orange. With a sharp knife, slice into thin rounds (between 1/8 and 1/16 in. thick; see Notes), discarding ends and seeds. In a deep 10-in. frying pan or pot over medium-high heat, stir sugar, 3/4 cup water, and lemon juice until sugar is dissolved.
- Add orange slices and bring to a simmer. Cover and simmer 5 minutes. Uncover and simmer gently, keeping slices in a single layer and turning occasionally, until they're slightly candied and translucent and liquid has the consistency of a thin syrup, about 20 minutes (there should be about 1/2 cup liquid in pan; if less, add enough hot water to make that amount and shake pan to mix water into syrup).
- Let cool in pan. Cover and chill at least 15 minutes and up to 2 days.
- For cheesecake: Preheat oven to 30
- Pour graham cracker crumbs into a 9-in. cheesecake pan with removable rim; add butter and mix. Press mixture evenly over bottom and 1/2 in. up sides of pan.
- In a large bowl, with a mixer on medium speed, beat cream cheese and sugar until smooth.
- Add eggs 1 at a time, beating after each addition. Beat in flour, sour cream, and liqueur just until incorporated.

- Pour into crust-lined pan.
- Bake until center barely jiggles when cake is gently shaken, 60 to 70 minutes. Run a thin-bladed knife between cake and pan rim. Cool completely at room temperature, then cover and chill until cold, at least 3 hours or up to 2 days.
- Remove pan rim. If any moisture collects on top of cake, gently blot dry. Gently lift candied orange slices from syrup, reserving syrup, and blot dry with a paper towel. Arrange slices, slightly overlapping, over top of cheesecake.
- Measure orange juice. Bring reserved syrup to a boil over high heat. Stir occasionally until syrup is deep golden brown, 1 to 3 minutes.
- Remove from heat and carefully stir in orange juice (mixture will bubble up).
- Let cool to room temperature and generously brush over orange slices (you may have extra syrup).
- Serve cheesecake, or cover and refrigerate up to 2 days. Use a serrated knife to cut cake, wiping blade clean after each slice.

Nutrition Facts



Properties

Glycemic Index:38.39, Glycemic Load:27.45, Inflammation Score:-6, Nutrition Score:6.5008695592051%

Flavonoids

Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Hesperetin: 4.81mg, Hesperetin: 4.81mg, Hesperetin: 4.81mg, Hesperetin: 4.81mg Naringenin: 2.45mg, Naringenin: 2.45mg, Naringenin: 2.45mg, Naringenin: 2.45mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 433.44kcal (21.67%), Fat: 26.8g (41.23%), Saturated Fat: 14.89g (93.03%), Carbohydrates: 43.08g (14.36%), Net Carbohydrates: 42.37g (15.41%), Sugar: 35.86g (39.85%), Cholesterol: 132.45mg (44.15%), Sodium: 285.31mg (12.4%), Alcohol: 0.32g (100%), Alcohol %: 0.28% (100%), Protein: 6.77g (13.54%), Vitamin A: 1041.69IU (20.83%), Selenium: 11.07µg (15.81%), Vitamin B2: 0.26mg (15.54%), Vitamin C: 10.69mg (12.96%), Phosphorus: 123.83mg (12.38%), Calcium: 88.91mg (8.89%), Vitamin B5: 0.67mg (6.68%), Folate: 25.97µg (6.49%), Vitamin E: 0.81mg (5.41%), Vitamin B12: 0.3µg (4.99%), Zinc: 0.73mg (4.86%), Potassium: 165.56mg (4.73%), Vitamin B1: 0.07mg (4.6%), Iron: 0.82mg (4.56%), Vitamin B6: 0.08mg (4.24%), Magnesium: 15.66mg (3.91%), Fiber: 0.71g

(2.84%), Vitamin B3: 0.54mg (2.71%), Vitamin D: 0.33µg (2.22%), Copper: 0.04mg (1.99%), Vitamin K: 1.64µg (1.56%),
Manganese: 0.03mg (1.32%)