



Passover Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



389 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 24 ounce cream cheese softened
- 3 large eggs
- 1 tablespoon juice of lemon fresh
- 0.5 teaspoon lemon zest grated
- 0.8 cup matzo crushed
- 0.3 cup sugar
- 1 cup sugar

Equipment

- frying pan
- oven
- knife
- wire rack
- hand mixer
- springform pan

Directions

- Stir together first 3 ingredients. Press mixture into bottom and 1 inch up sides of a lightly greased 9-inch springform pan.
- Beat cream cheese at medium speed with an electric mixer until smooth. Gradually add 1 cup sugar, beating until blended.
- Add eggs, 1 at a time, beating until blended after each addition. Beat in lemon rind and juice.
- Pour mixture into prepared crust.
- Bake at 375 for 45 minutes or until set.
- Remove cheesecake from the oven; cool on wire rack. Cover and chill 8 hours. Gently run a knife around edge of cheesecake, and release sides of pan.

Nutrition Facts



PROTEIN 6.66% **FAT 56.46%** **CARBS 36.88%**

Properties

Glycemic Index:18.1, Glycemic Load:15.39, Inflammation Score:-5, Nutrition Score:5.4913043457529%

Flavonoids

Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 389.16kcal (19.46%), Fat: 24.81g (38.16%), Saturated Fat: 14.31g (89.43%), Carbohydrates: 36.45g (12.15%), Net Carbohydrates: 35.99g (13.09%), Sugar: 23.05g (25.61%), Cholesterol: 113.93mg (37.98%), Sodium: 226.42mg (9.84%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.59g (13.17%), Selenium: 14.34µg (20.49%), Vitamin A: 947.27IU (18.95%), Vitamin B2: 0.24mg (13.9%), Phosphorus: 99.82mg (9.98%), Calcium: 65.45mg (6.55%), Vitamin B5: 0.59mg (5.87%), Manganese: 0.11mg (5.34%), Vitamin B1: 0.08mg (5.06%), Vitamin E: 0.74mg (4.93%), Iron: 0.76mg (4.23%), Vitamin B12: 0.24µg (4.07%), Zinc: 0.55mg (3.68%), Vitamin B6: 0.07mg (3.54%), Folate: 13.89µg (3.47%), Vitamin B3: 0.64mg (3.2%), Potassium: 111.63mg (3.19%), Magnesium: 10.48mg (2.62%), Fiber: 0.46g (1.82%), Vitamin D: 0.25µg (1.67%), Vitamin K: 1.6µg (1.53%), Copper: 0.03mg (1.49%)