



Passover Lemon Cheesecake

READY IN



300 min.

SERVINGS



10

CALORIES



491 kcal

DESSERT

Ingredients

- ☐ 0.8 cup blanched almonds and cooled toasted sliced
- ☐ 24 ounce cream cheese softened
- ☐ 3 large eggs
- ☐ 10 servings lemon zest julienned
- ☐ 0.7 cup matzo meal
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 8 tablespoons butter unsalted cooled melted
- ☐ 1 teaspoon vanilla extract pure

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ baking pan
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 350F with rack in middle.
- ☐ Pulse almonds, sugar, matzo cake meal, and salt in a food processor until finely ground.
- ☐ Transfer to a bowl and stir in butter until combined well. Press onto bottom and 1 inch up side of springform pan.
- ☐ Bake until crust is firm and a shade darker, 12 to 15 minutes. Cool crust completely in pan on a rack.
- ☐ Reduce oven temperature to 300°F.
- ☐ Beat together cream cheese and sugar in a bowl with an electric mixer at medium speed until smooth, 1 to 2 minutes. Reduce speed to low and add eggs 1 at a time, mixing until incorporated.
- ☐ Mix in zest and vanilla.
- ☐ Put springform pan in a shallow baking pan and pour filling into cooled crust.
- ☐ Bake until filling is set 1 1/2 inches from edge but center is wobbly, 45 to 50 minutes (filling will continue to set as it cools).
- ☐ Transfer cake in pan to a rack and immediately run a knife around edge, then remove side of pan. Cool completely, 2 to 3 hours.
- ☐ Cheesecake can be made 2 days ahead and chilled, loosely covered.

Nutrition Facts



 **PROTEIN 7.27%**  **FAT 70.03%**  **CARBS 22.7%**

Properties

Glycemic Index:9.71, Glycemic Load:11.49, Inflammation Score:-7, Nutrition Score:8.5982608613761%

Nutrients (% of daily need)

Calories: 491.07kcal (24.55%), Fat: 39.02g (60.03%), Saturated Fat: 20.36g (127.24%), Carbohydrates: 28.46g (9.49%), Net Carbohydrates: 27.23g (9.9%), Sugar: 18.11g (20.12%), Cholesterol: 148.6mg (49.53%), Sodium: 296.29mg (12.88%), Alcohol: 0.14g (100%), Alcohol %: 0.14% (100%), Protein: 9.11g (18.22%), Vitamin A: 1275.41IU (25.51%), Vitamin E: 3.24mg (21.57%), Selenium: 14.4µg (20.58%), Vitamin B2: 0.33mg (19.18%), Phosphorus: 158.64mg (15.86%), Manganese: 0.25mg (12.33%), Calcium: 100.92mg (10.09%), Magnesium: 35.69mg (8.92%), Vitamin B5: 0.7mg (7.02%), Copper: 0.13mg (6.41%), Zinc: 0.89mg (5.92%), Potassium: 186.66mg (5.33%), Iron: 0.95mg (5.29%), Vitamin B1: 0.08mg (5.09%), Vitamin B12: 0.3µg (5.04%), Folate: 19.72µg (4.93%), Fiber: 1.23g (4.92%), Vitamin B6: 0.09mg (4.3%), Vitamin B3: 0.77mg (3.86%), Vitamin D: 0.47µg (3.12%), Vitamin K: 2.29µg (2.18%)