



## Peach-Bourbon Cheesecake

READY IN



370 min.

SERVINGS



10

CALORIES



365 kcal

DESSERT

### Ingredients

- 10 servings almond extract
- 10 servings bourbon
- 10 servings butter melted
- 10 servings cream cheese
- 10 servings eggs
- 10 servings flour all-purpose
- 10 servings ginger
- 10 servings graham cracker crumbs
- 10 servings jam

- 10 servings juice of lemon
- 10 servings liquid pectin
- 10 servings peaches
- 10 servings cream sour
- 10 servings sugar

## Equipment

- frying pan
- oven
- knife
- wire rack
- hand mixer
- potato masher
- springform pan
- dutch oven
- peeler

## Directions

- For the peach-bourbon jam: Peel peaches with a vegetable peeler, pit, and coarsely chop. Measure 4 cups of chopped peaches into a 6-quart stainless steel or enameled Dutch oven, and mash with a potato masher until evenly crushed. Stir in sugar and next 3 ingredients. Bring mixture to a rolling boil; boil 1 minute, stirring constantly.
- Remove from heat. Stir in pectin.
- Let foam settle (about 1 minute). Skim off and discard any foam. For the cheesecake: Preheat oven to 325
- Stir together graham cracker crumbs, butter, and 2 Tbsp. sugar until crumbs are moistened; press mixture on bottom of a lightly greased 9-inch springform pan.
- Bake at 325 for 10 minutes. Cool on a wire rack. Reduce oven temperature to 300. Beat 1 cup sugar, flour, and cream cheese at medium speed with an electric mixer until smooth.
- Add bourbon and almond extract, beating just until blended.

- Add 3/4 cup sour cream, beating just until blended.
- Add eggs, 1 at a time, beating at low speed just until blended after each addition. (Do not overbeat.)Dot crust with spoonfuls of ½ cup of the jam. (Do not spread.)
- Pour batter over jam.
- Bake at 300 for 1 hour, 45 minutes or until cheesecake center barely moves when pan is touched.Turn oven off.
- Remove cheesecake; run a knife around outside edge of cheesecake to loosen from pan.Return cheesecake to oven, and partially open oven door. Cool cheesecake 1 hour in oven.
- Remove from oven; cool completely on a wire rack
- Cover and chill 8 to 24 hours.
- Remove sides of pan.
- Spread remaining ½ cup sour cream over top of cheesecake; spoon 2 tablespoons jam in center of sour cream

## Nutrition Facts

**PROTEIN 9.87%** **FAT 30.97%** **CARBS 59.16%**

### Properties

Glycemic Index:42.13, Glycemic Load:25.77, Inflammation Score:-6, Nutrition Score:10.554782577183%

### Flavonoids

Cyanidin: 2.88mg, Cyanidin: 2.88mg, Cyanidin: 2.88mg, Cyanidin: 2.88mg Catechin: 7.38mg, Catechin: 7.38mg, Catechin: 7.38mg, Catechin: 7.38mg Epigallocatechin: 1.56mg, Epigallocatechin: 1.56mg, Epigallocatechin: 1.56mg, Epigallocatechin: 1.56mg Epicatechin: 3.51mg, Epicatechin: 3.51mg, Epicatechin: 3.51mg, Epicatechin: 3.51mg Epigallocatechin 3-gallate: 0.45mg, Epigallocatechin 3-gallate: 0.45mg, Epigallocatechin 3-gallate: 0.45mg, Epigallocatechin 3-gallate: 0.45mg Eriodictyol: 0.73mg, Eriodictyol: 0.73mg, Eriodictyol: 0.73mg, Eriodictyol: 0.73mg Hesperetin: 2.17mg, Hesperetin: 2.17mg, Hesperetin: 2.17mg, Hesperetin: 2.17mg Naringenin: 0.21mg, Naringenin: 0.21mg, Naringenin: 0.21mg, Naringenin: 0.21mg Kaempferol: 0.33mg, Kaempferol: 0.33mg, Kaempferol: 0.33mg, Kaempferol: 0.33mg Quercetin: 1.05mg, Quercetin: 1.05mg, Quercetin: 1.05mg, Quercetin: 1.05mg

### Nutrients (% of daily need)

Calories: 364.91kcal (18.25%), Fat: 11.59g (17.84%), Saturated Fat: 5.43g (33.93%), Carbohydrates: 49.84g (16.61%), Net Carbohydrates: 47.02g (17.1%), Sugar: 35.66g (39.62%), Cholesterol: 182.52mg (60.84%), Sodium: 134.9mg (5.87%), Alcohol: 5.35g (100%), Alcohol %: 2.37% (100%), Protein: 8.31g (16.63%), Selenium: 20.28µg (28.97%), Vitamin B2: 0.33mg (19.6%), Vitamin A: 940.64IU (18.81%), Vitamin C: 13.92mg (16.88%), Phosphorus: 147.97mg

(14.8%), Folate: 50.24µg (12.56%), Vitamin E: 1.78mg (11.89%), Fiber: 2.81g (11.25%), Vitamin B5: 1.02mg (10.16%), Iron: 1.82mg (10.08%), Copper: 0.19mg (9.69%), Potassium: 312.2mg (8.92%), Vitamin B3: 1.78mg (8.89%), Manganese: 0.18mg (8.81%), Vitamin B1: 0.13mg (8.4%), Vitamin B12: 0.43µg (7.13%), Zinc: 1.07mg (7.12%), Vitamin B6: 0.14mg (6.84%), Magnesium: 23.59mg (5.9%), Vitamin D: 0.88µg (5.87%), Calcium: 52.29mg (5.23%), Vitamin K: 5.21µg (4.96%)