



Peach Cheesecake

READY IN



790 min.

SERVINGS



10

CALORIES



298 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon butter melted
- ☐ 12 ounces cream cheese softened
- ☐ 2 eggs
- ☐ 1 cup graham cracker crumbs
- ☐ 0.3 cup peach jam
- ☐ 0.3 cup sugar
- ☐ 1 cup sugar
- ☐ 0.5 teaspoon vanilla

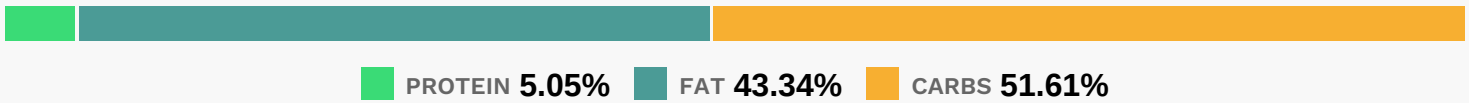
Equipment

- ☐ bowl
- ☐ oven
- ☐ springform pan

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ In a medium size bowl, combine the graham cracker crumbs with the sugar and butter.
- ☐ Mix well and place in the bottom and sides of an 8-inch springform cake pan. Make sure to press against the sides and bottom of the pan. Set crust aside.
- ☐ Prepare the filling by beating the eggs and cream cheese together.
- ☐ Add the sugar and vanilla and continue beating until well blended.
- ☐ Add 1/4 cup peach jam and mix until incorporated.
- ☐ Pour mixture into prepared crust and bake for 35 to 40 minutes.
- ☐ Remove from oven and let cool for 10 minutes.
- ☐ Remove cake from oven and top with remaining 1 cup peach jam. Cool to room temperature and then refrigerate overnight.

Nutrition Facts



Properties

Glycemic Index:34.62, Glycemic Load:25.66, Inflammation Score:-3, Nutrition Score:3.2708695945532%

Nutrients (% of daily need)

Calories: 297.76kcal (14.89%), Fat: 14.6g (22.46%), Saturated Fat: 8g (49.99%), Carbohydrates: 39.12g (13.04%), Net Carbohydrates: 38.75g (14.09%), Sugar: 32.34g (35.94%), Cholesterol: 70.11mg (23.37%), Sodium: 186.66mg (8.12%), Alcohol: 0.07g (100%), Alcohol %: 0.1% (100%), Protein: 3.83g (7.66%), Vitamin A: 539.39IU (10.79%), Vitamin B2: 0.15mg (8.85%), Selenium: 5.96µg (8.52%), Phosphorus: 72.76mg (7.28%), Calcium: 46.87mg (4.69%), Vitamin B5: 0.33mg (3.32%), Iron: 0.59mg (3.29%), Zinc: 0.46mg (3.04%), Folate: 12.04µg (3.01%), Vitamin E: 0.43mg (2.85%), Vitamin B12: 0.16µg (2.59%), Magnesium: 9.47mg (2.37%), Potassium: 79.59mg (2.27%), Vitamin

B6: 0.04mg (2.21%), Vitamin B1: 0.03mg (2.13%), Vitamin B3: 0.36mg (1.8%), Fiber: 0.38g (1.52%), Copper: 0.03mg (1.27%), Vitamin D: 0.18µg (1.17%)