



Peach Cheesecake with Gingersnap Crust

READY IN



45 min.

SERVINGS



12

CALORIES



472 kcal

DESSERT

Ingredients

- ☐ 32 ounce cream cheese room temperature
- ☐ 4 large eggs
- ☐ 6 ounces gingersnaps
- ☐ 1.5 teaspoons juice of lemon fresh
- ☐ 0.5 large peaches pitted peeled very thinly sliced
- ☐ 0.5 cup peach preserves
- ☐ 1.3 pounds peaches pitted peeled sliced
- ☐ 0.5 cup cream sour
- ☐ 2 tablespoons sugar

- ☐ 0.3 cup butter unsalted melted ()
- ☐ 1.5 teaspoons vanilla extract

Equipment

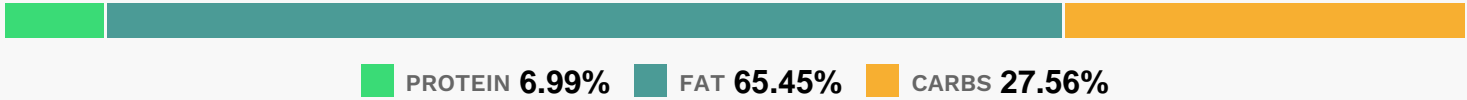
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F. Grind gingersnaps in processor to coarse crumbs.
- ☐ Add butter and blend until evenly moistened. Press crumbs over bottom and 1 inch up sides of 9-inch-diameter springform pan with 2 3/4-inch-high sides.
- ☐ Bake crust until beginning to brown, about 8 minutes. Cool on rack. Reduce oven temperature to 325°F.
- ☐ Combine peaches, 2 tablespoons sugar, and lemon juice in heavy large saucepan. Cover and cook over medium-high heat until sugar dissolves and peaches are juicy, stirring occasionally, about 5 minutes. Uncover and cook until peaches are tender and juices thicken, about 5 minutes. Cool compote.
- ☐ Using electric mixer, beat cream cheese in large bowl until fluffy. Gradually add 1 1/4 cups sugar and beat until smooth. Beat in eggs 1 at a time.
- ☐ Mix in sour cream and vanilla. Spoon half of cheese mixture (about 3 cups) into crust. Spoon peach compote over by tablespoonfuls, spacing apart. Top with remaining cheese mixture.
- ☐ Place large piece of foil on oven rack.
- ☐ Place pan with cheesecake on foil.
- ☐ Bake until puffed, set in center, and beginning to brown, about 1 hour.

- ☐ Place hot cheesecake on rack; cool 5 minutes. Run small sharp knife around pan sides to loosen.
- ☐ Place cheesecake, uncovered, on rack in refrigerator and chill overnight. (Can be made 2 days ahead. Cover; keep chilled.)
- ☐ Combine preserves and lemon juice in heavy small saucepan. Stir over medium heat until glaze comes to simmer. Strain into small bowl. Release pan sides; place cheesecake on platter.
- ☐ Spread glaze over top of cheesecake to within 1/4 inch of edge. Chill cheesecake until glaze sets, at least 30 minutes and up to 8 hours. Arrange peach slices in center of cake and serve.

Nutrition Facts



Properties

Glycemic Index:19.38, Glycemic Load:9.69, Inflammation Score:-7, Nutrition Score:8.9817390649215%

Flavonoids

Cyanidin: 1.05mg, Cyanidin: 1.05mg, Cyanidin: 1.05mg, Cyanidin: 1.05mg Catechin: 2.68mg, Catechin: 2.68mg, Catechin: 2.68mg, Catechin: 2.68mg Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg Epicatechin: 1.28mg, Epicatechin: 1.28mg, Epicatechin: 1.28mg, Epicatechin: 1.28mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 471.85kcal (23.59%), Fat: 34.84g (53.6%), Saturated Fat: 19.55g (122.18%), Carbohydrates: 33.01g (11%), Net Carbohydrates: 31.72g (11.53%), Sugar: 19.58g (21.75%), Cholesterol: 154.18mg (51.39%), Sodium: 354.9mg (15.43%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 8.37g (16.74%), Vitamin A: 1461.3IU (29.23%), Selenium: 14.18µg (20.26%), Vitamin B2: 0.34mg (19.88%), Phosphorus: 148.84mg (14.88%), Manganese: 0.27mg (13.74%), Calcium: 109.52mg (10.95%), Vitamin E: 1.52mg (10.17%), Vitamin B5: 0.87mg (8.65%), Iron: 1.55mg (8.59%), Folate: 32.64µg (8.16%), Potassium: 263.82mg (7.54%), Copper: 0.13mg (6.43%), Vitamin B12: 0.34µg (5.71%), Zinc: 0.84mg (5.61%), Magnesium: 21.83mg (5.46%), Vitamin B6: 0.11mg (5.28%), Fiber: 1.29g (5.15%), Vitamin B3: 1mg (4.99%), Vitamin B1: 0.07mg (4.67%), Vitamin C: 3.81mg (4.62%), Vitamin K: 4.1µg (3.91%), Vitamin D: 0.4µg (2.7%)