



Perfect Cheesecake Everytime

 Vegetarian

READY IN



920 min.

SERVINGS



8

CALORIES



556 kcal

DESSERT

Ingredients

- 4 tablespoons butter melted
- 16 ounce cream cheese softened
- 3 eggs
- 1.5 cups graham crackers crushed
- 16 ounce cup heavy whipping cream sour
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 teaspoon sugar white

Equipment

- oven
- whisk
- hand mixer
- springform pan

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Whisk together the crushed graham crackers, the 1 teaspoon sugar, cinnamon, and walnuts. Stir in the butter. Press the mixture into the bottom of a 9 inch springform pan.
- Bake in the preheated oven for 10 minutes.
- Remove from oven; allow crust to cool.
- Beat the cream cheese with the eggs on medium-low with an electric mixer until smooth. Beat in the 1 cup sugar and vanilla. Fold in the sour cream just until blended. Do not overmix; overmixing causes the cheesecake to crack.
- Pour into the cooled crust.
- Bake in the preheated oven for 30 minutes. Turn oven off. When the cheesecake has reached room temperature, chill in refrigerator for 8 hours before serving.

Nutrition Facts

 **PROTEIN 5.8%**  **FAT 62.93%**  **CARBS 31.27%**

Properties

Glycemic Index:36.4, Glycemic Load:27.74, Inflammation Score:-6, Nutrition Score:7.4939130104106%

Nutrients (% of daily need)

Calories: 555.66kcal (27.78%), Fat: 39.52g (60.8%), Saturated Fat: 21.56g (134.73%), Carbohydrates: 44.2g (14.73%), Net Carbohydrates: 43.62g (15.86%), Sugar: 33.52g (37.25%), Cholesterol: 167.15mg (55.72%), Sodium: 375.56mg (16.33%), Alcohol: 0.17g (100%), Alcohol %: 0.12% (100%), Protein: 8.19g (16.38%), Vitamin A: 1378.73IU (27.57%), Vitamin B2: 0.35mg (20.55%), Selenium: 12.26µg (17.52%), Phosphorus: 172.23mg (17.22%), Calcium: 136.83mg (13.68%), Vitamin B5: 0.77mg (7.75%), Vitamin E: 1.04mg (6.92%), Zinc: 1.02mg (6.8%), Vitamin B12: 0.4µg

(6.71%), Iron: 1.1mg (6.12%), Folate: 24.23µg (6.06%), Potassium: 201.29mg (5.75%), Magnesium: 22.91mg (5.73%), Vitamin B6: 0.1mg (5.01%), Vitamin B1: 0.07mg (4.66%), Vitamin B3: 0.76mg (3.8%), Vitamin K: 2.58µg (2.46%), Fiber: 0.57g (2.3%), Vitamin D: 0.33µg (2.2%), Copper: 0.04mg (1.97%)