



Persimmon-glazed Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



338 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 3 cups cream cheese
- ☐ 4 large eggs
- ☐ 1.5 teaspoons gelatin powder unflavored
- ☐ 1 cup graham cracker crumbs
- ☐ 2 tablespoons orange juice
- ☐ 1 cup sugar
- ☐ 2 teaspoons vanilla

Equipment

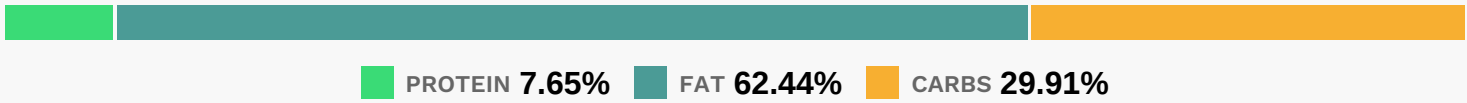
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ blender

Directions

- ☐ In a 9-inch cheesecake pan with removable rim (at least 1 3/4 in. tall), mix graham cracker crumbs and butter. Pat mixture evenly over bottom and about 1/2 inch up sides of pan.
- ☐ Bake crust in a 350 regular or convection oven until slightly browner, 8 to 10 minutes.
- ☐ In a 1- to 1 1/2-quart pan, mix gelatin with 2 tablespoons cold water; let stand until softened, about 1 minute. Stir over medium heat until gelatin is dissolved, about 45 seconds.
- ☐ Remove from heat and stir in liqueur and vanilla.
- ☐ In a large bowl, with a mixer on medium speed, beat cheese, sugar, and gelatin mixture until smooth. Beat in eggs, one at a time, until smoothly blended.
- ☐ Pour mixture into hot or cool crust.
- ☐ Bake cheesecake in a 325 regular or 300 convection oven until center jiggles only slightly when pan is gently shaken, 30 to 35 minutes. Cool cake on a rack for about 30 minutes, then chill, uncovered, until cold, at least 2 hours. If making up to 1 day ahead, cover cold cake airtight and chill.
- ☐ Just before serving, lightly blot any moisture from surface of cake with a paper towel.
- ☐ Spread Persimmon Glaze over the cool or cold cake. Chill until firm, at least 15 minutes. To chill longer, cover cheesecake when glaze is set.
- ☐ Persimmon Glaze: Rinse 2 or 3 soft-ripe Hachiya persimmons (each 2 1/2 to 3 in. wide, about 1 1/2 lb. total; see notes).
- ☐ Cut them in half and scoop out the soft flesh; discard stems and peels. In a blender or food processor, whirl flesh until pureed (you need 1 1/2 cups; save any extra for other uses). In a 1- to 2-quart pan, mix 1 tablespoon sugar with 1 1/2 teaspoons cornstarch.

Add the 1 1/2 cups persimmon pure and stir over medium heat until mixture boils and thickens, about 4 minutes. Nest pan in a bowl of ice water and stir mixture until it's cool but still fluid, about 3 minutes. Immediately spread evenly over cool or cold cheesecake.

Nutrition Facts



Properties

Glycemic Index:18.59, Glycemic Load:16.4, Inflammation Score:-5, Nutrition Score:5.0221739255864%

Flavonoids

Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 337.95kcal (16.9%), Fat: 23.75g (36.53%), Saturated Fat: 12.49g (78.03%), Carbohydrates: 25.59g (8.53%), Net Carbohydrates: 25.34g (9.22%), Sugar: 20.76g (23.07%), Cholesterol: 119.32mg (39.77%), Sodium: 271.23mg (11.79%), Alcohol: 0.23g (100%), Alcohol %: 0.28% (100%), Protein: 6.55g (13.1%), Vitamin A: 941.28IU (18.83%), Selenium: 10.3µg (14.71%), Vitamin B2: 0.23mg (13.54%), Phosphorus: 109.12mg (10.91%), Calcium: 71.44mg (7.14%), Vitamin B5: 0.59mg (5.87%), Vitamin E: 0.74mg (4.91%), Vitamin B12: 0.28µg (4.59%), Folate: 17.18µg (4.3%), Zinc: 0.64mg (4.26%), Iron: 0.66mg (3.69%), Vitamin B6: 0.07mg (3.43%), Potassium: 118.35mg (3.38%), Magnesium: 11.81mg (2.95%), Vitamin B1: 0.04mg (2.58%), Vitamin D: 0.33µg (2.22%), Copper: 0.04mg (1.9%), Vitamin B3: 0.34mg (1.72%), Vitamin C: 1.42mg (1.72%), Vitamin K: 1.24µg (1.19%)