



Pineapple-Topped New York Cheesecake

 Vegetarian

READY IN



380 min.

SERVINGS



20

CALORIES



299 kcal

DESSERT

Ingredients

- 3 Tbsp butter melted
- 1 cup knudsen cream sour
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 1 cup graham crackers crushed finely
- 8 oz pineapple tidbits in juice drained well canned
- 0.5 cup pineapple preserves
- 1 cup sugar divided

1 Tbsp vanilla

Equipment

frying pan

oven

knife

blender

springform pan

Directions

Heat oven to 325F.

Mix graham crumbs, butter and 3 Tbsp. sugar; press onto bottom of 9-inch springform pan.

Bake 10 min.

Meanwhile, beat cream cheese and remaining sugar with mixer until well blended. Beat in sour cream and vanilla.

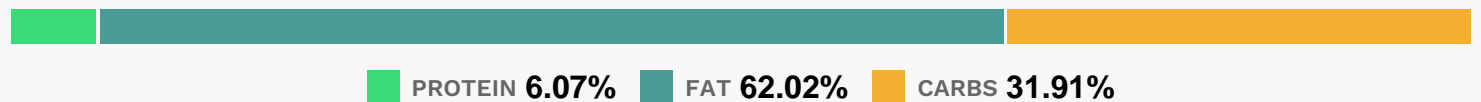
Add eggs, 1 at a time, beating on low speed after each just until blended.

Pour batter over crust.

Bake 55 min. to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

Mix pineapple and preserves; spread over cheesecake just before serving.

Nutrition Facts



Properties

Glycemic Index:13.8, Glycemic Load:13.25, Inflammation Score:-4, Nutrition Score:4.1560869553815%

Nutrients (% of daily need)

Calories: 299.27kcal (14.96%), Fat: 20.9g (32.15%), Saturated Fat: 11.77g (73.54%), Carbohydrates: 24.19g (8.06%), Net Carbohydrates: 23.8g (8.65%), Sugar: 18.97g (21.08%), Cholesterol: 89.91mg (29.97%), Sodium: 204.83mg (8.91%), Alcohol: 0.22g (100%), Alcohol %: 0.28% (100%), Protein: 4.6g (9.2%), Vitamin A: 787.24IU (15.74%), Vitamin

B2: 0.19mg (10.99%), Selenium: 7.32µg (10.46%), Phosphorus: 86.75mg (8.67%), Calcium: 68.29mg (6.83%), Vitamin B5: 0.44mg (4.36%), Vitamin E: 0.59mg (3.92%), Vitamin B12: 0.21µg (3.43%), Potassium: 116.64mg (3.33%), Zinc: 0.49mg (3.24%), Folate: 12.54µg (3.14%), Vitamin B6: 0.06mg (3%), Magnesium: 11.1mg (2.78%), Iron: 0.48mg (2.65%), Vitamin B1: 0.04mg (2.64%), Vitamin C: 1.92mg (2.32%), Copper: 0.04mg (1.99%), Fiber: 0.39g (1.58%), Vitamin B3: 0.27mg (1.34%), Vitamin K: 1.38µg (1.31%), Vitamin D: 0.18µg (1.17%)