



Pistachio Brittle Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



752 kcal

DESSERT

Ingredients

- 2 tablespoons all purpose flour
- 0.3 cup butter unsalted diced chilled ()
- 24 ounce cream cheese room temperature
- 4 large eggs room temperature
- 1 teaspoon ground cardamom
- 0.5 cup pear nectar
- 12 servings pistachio brittle
- 0.5 cup natural pistachios unsalted
- 5.5 ounce shortbread cookies

- 2.3 cups cup heavy whipping cream sour
- 1.3 cups sugar
- 2 teaspoons vanilla extract
- 5 ounces chocolate white finely chopped (such as Lindt or Baker's)

Equipment

- bowl
- frying pan
- oven
- whisk
- double boiler
- aluminum foil
- springform pan

Directions

- Preheat oven to 350°F. Blend shortbread, nuts and sugar in processor until nuts are finely ground.
- Add butter; process until moist clumps form. Press onto bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides. Wrap outside of pan with foil.
- Bake crust until golden, about 15 minutes. Cool crust.
- Beat cream cheese, sugar and cardamom in large bowl until smooth. Beat in eggs 1 at a time.
- Add 1 cup sour cream, pear nectar, flour and vanilla and beat until blended.
- Pour filling over crust.
- Bake cheesecake until puffed at edges and softly set in center, about 1 hour 5 minutes.
- Transfer cheesecake to rack; let cool 10 minutes.
- Meanwhile, stir white chocolate in top of double boiler set over barely simmering water until smooth (do not allow bottom of bowl to touch water). Cool chocolate to lukewarm; whisk in remaining 1 1/4 cups sour cream.
- Spread topping over warm filling. Refrigerate cake uncovered overnight.
- Cut around pan sides; release pan sides.

Place cake on platter. Stand brittle pieces on edge in topping on cheesecake.

Nutrition Facts

PROTEIN 7.75% **FAT 64.73%** **CARBS 27.52%**

Properties

Glycemic Index:27.42, Glycemic Load:27.03, Inflammation Score:-7, Nutrition Score:15.604782550231%

Flavonoids

Cyanidin: 2.05mg, Cyanidin: 2.05mg, Cyanidin: 2.05mg, Cyanidin: 2.05mg Catechin: 1mg, Catechin: 1mg, Catechin: 1mg, Catechin: 1mg Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg

Nutrients (% of daily need)

Calories: 752.15kcal (37.61%), Fat: 55.64g (85.59%), Saturated Fat: 23.95g (149.7%), Carbohydrates: 53.23g (17.74%), Net Carbohydrates: 49.49g (17.99%), Sugar: 38.45g (42.72%), Cholesterol: 157.36mg (52.45%), Sodium: 273.42mg (11.89%), Alcohol: 0.23g (100%), Alcohol %: 0.14% (100%), Protein: 14.98g (29.96%), Phosphorus: 320.18mg (32.02%), Vitamin B6: 0.63mg (31.49%), Vitamin A: 1382.61IU (27.65%), Manganese: 0.53mg (26.64%), Vitamin B2: 0.42mg (24.94%), Vitamin B1: 0.37mg (24.77%), Copper: 0.49mg (24.55%), Selenium: 15.99µg (22.85%), Calcium: 170.73mg (17.07%), Potassium: 542.82mg (15.51%), Fiber: 3.75g (14.99%), Vitamin E: 2.13mg (14.19%), Magnesium: 55.26mg (13.82%), Iron: 2.22mg (12.36%), Folate: 46.3µg (11.58%), Zinc: 1.56mg (10.42%), Vitamin B5: 1.02mg (10.2%), Vitamin B12: 0.44µg (7.3%), Vitamin B3: 1.15mg (5.73%), Vitamin K: 5.59µg (5.32%), Vitamin C: 2.32mg (2.81%), Vitamin D: 0.4µg (2.7%)