



Raspberry Cheesecake

 Vegetarian

READY IN



840 min.

SERVINGS



15

CALORIES



467 kcal

DESSERT

Ingredients

- ☐ 2.5 pounds cream cheese at room temperature
- ☐ 2 extra large egg yolks at room temperature
- ☐ 1.5 cups graham cracker crumbs 10 crackers
- ☐ 1 cup jelly red such as currant, raspberry, or strawberry not jam
- ☐ 1 tablespoon lemon zest grated 2 lemons
- ☐ 3 half-pints raspberries fresh
- ☐ 0.3 cup cup heavy whipping cream sour
- ☐ 1 tablespoon sugar

- ☐ 1.5 cups sugar
- ☐ 6 tablespoons butter unsalted melted
- ☐ 1.5 teaspoons vanilla extract pure
- ☐ 5 extra large eggs whole at room temperature

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ hand mixer
- ☐ springform pan

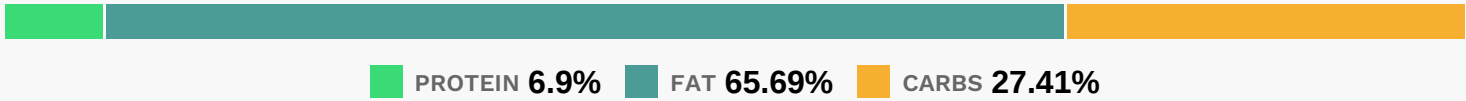
Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ To make the crust, combine the graham crackers, sugar, and melted butter until moistened.
- ☐ Pour into a 9-inch springform pan. With your hands, press the crumbs into the bottom of the pan and about 1-inch up the sides.
- ☐ Bake for 8 minutes. Cool to room temperature.
- ☐ Raise the oven temperature to 450 degrees F.
- ☐ To make the filling, cream the cream cheese and sugar in the bowl of an electric mixer fitted with a paddle attachment on medium-high speed until light and fluffy, about 5 minutes. Reduce the speed of the mixer to medium and add the eggs and egg yolks, 2 at a time, mixing well. Scrape down the bowl and beater, as necessary. With the mixer on low, add the sour cream, lemon zest, and vanilla.
- ☐ Mix thoroughly and pour into the cooled crust.
- ☐ Bake for 15 minutes. Turn the oven temperature down to 225 degrees F and bake for another 1 hour and 15 minutes. Turn the oven off and open the door wide. The cake will not be completely set in the center. Allow the cake to sit in the oven with the door open for 30 minutes. Take the cake out of the oven and allow it to sit at room temperature for another 2

to 3 hours, until completely cooled. Wrap and refrigerate overnight.

- ☐
- Remove the cake from the springform pan by carefully running a hot knife around the outside of the cake. Leave the cake on the bottom of the springform pan for serving.
- ☐
- To make the topping, melt the jelly in a small pan over low heat. In a bowl, toss the raspberries and the warm jelly gently until well mixed. Arrange the berries on top of the cake. Refrigerate until ready to serve.
- ☐
- Note: Measure your springform pan. The bottom of mine measures 9 inches, but it says 9 1/
- ☐
- I put the springform pan on a sheet pan before putting it in the oven to catch any leaks.

Nutrition Facts



Properties

Glycemic Index:18.75, Glycemic Load:20.39, Inflammation Score:-6, Nutrition Score:7.3269565623739%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 2.39mg, Pelargonidin: 2.39mg, Pelargonidin: 2.39mg, Pelargonidin: 2.39mg Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 467.13kcal (23.36%), Fat: 34.66g (53.33%), Saturated Fat: 19.49g (121.84%), Carbohydrates: 32.55g (10.85%), Net Carbohydrates: 32.03g (11.65%), Sugar: 26.29g (29.22%), Cholesterol: 186.09mg (62.03%), Sodium: 322.68mg (14.03%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Protein: 8.19g (16.38%), Vitamin A: 1316.58IU (26.33%), Selenium: 13.95µg (19.92%), Vitamin B2: 0.31mg (18.09%), Phosphorus: 151mg (15.1%), Calcium: 101.27mg (10.13%), Vitamin B5: 0.82mg (8.22%), Vitamin C: 6.2mg (7.51%), Vitamin E: 1.08mg (7.21%), Vitamin B12: 0.4µg (6.62%), Folate: 25.71µg (6.43%), Zinc: 0.87mg (5.82%), Vitamin B6: 0.1mg (4.9%), Iron: 0.88mg (4.89%), Potassium: 165.77mg (4.74%), Magnesium: 15.99mg (4%), Vitamin D: 0.59µg (3.91%), Vitamin B1: 0.05mg (3.46%), Manganese: 0.05mg (2.72%), Vitamin B3: 0.45mg (2.24%), Vitamin K: 2.32µg (2.21%), Fiber: 0.52g (2.08%), Copper: 0.04mg (1.99%)