



Raspberry-Topped Eggnog Cheesecake

READY IN



515 min.

SERVINGS



16

CALORIES



358 kcal

DESSERT

Ingredients

- ☐ 1.3 cups lightly shortbread cookies crushed (21 cookies)
- ☐ 0.3 cup butter melted
- ☐ 24 oz cream cheese softened
- ☐ 1 cup sugar
- ☐ 3 eggs
- ☐ 0.5 cup eggnog
- ☐ 0.5 teaspoon rum extract
- ☐ 0.3 teaspoon nutmeg
- ☐ 10 oz raspberries frozen thawed undrained

- ☐ 2 tablespoons sugar
- ☐ 2 teaspoons cornstarch
- ☐ 1.5 cups raspberries fresh

Equipment

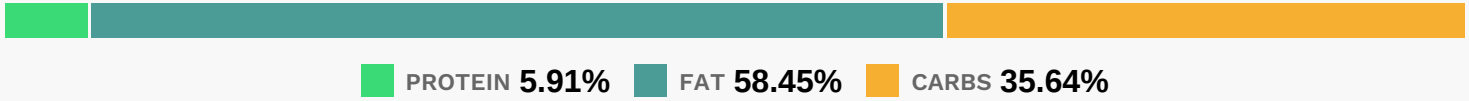
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Heat oven to 350°F. In small bowl, mix crushed cookies and butter. In ungreased 9-inch springform pan, press cookie mixture over bottom. Wrap foil around outside of pan to prevent drips.
- ☐ Bake crust about 10 minutes or until set.
- ☐ Reduce oven temperature to 325°F. In large bowl, beat cream cheese with electric mixer on medium speed until creamy. Gradually beat in 1 cup sugar until well blended. Beat in eggs, one at a time, on low speed until combined. Beat in eggnog, rum extract and nutmeg just until blended (do not overmix).
- ☐ Pour over crust.
- ☐ Bake 50 to 60 minutes or until set but center still jiggles slightly when moved. Cool 15 minutes; run knife around edge of pan to loosen cheesecake. Cool in pan on wire rack 1 hour. Refrigerate at least 6 hours or overnight.
- ☐ In food processor, place raspberries. Cover; process until smooth. If desired, strain to remove seeds. In 1-quart saucepan, mix pureed raspberries, 2 tablespoons sugar and the cornstarch.

- ☐
- Heat to boiling over medium heat, stirring constantly. Refrigerate sauce 30 minutes to cool.
Stir fresh raspberries into sauce. Before cutting cheesecake, carefully remove side of pan.
- ☐
- Serve sauce over wedges of cheesecake. Store cheesecake covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:25.51, Glycemic Load:18.57, Inflammation Score:-5, Nutrition Score:6.6621738620426%

Flavonoids

Cyanidin: 13.26mg, Cyanidin: 13.26mg, Cyanidin: 13.26mg, Cyanidin: 13.26mg Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg, Petunidin: 0.09mg Delphinidin: 0.38mg, Delphinidin: 0.38mg, Delphinidin: 0.38mg, Delphinidin: 0.38mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.28mg, Pelargonidin: 0.28mg, Pelargonidin: 0.28mg, Pelargonidin: 0.28mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg Epicatechin: 1.02mg, Epicatechin: 1.02mg, Epicatechin: 1.02mg, Epicatechin: 1.02mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.3mg, Quercetin: 0.3mg, Quercetin: 0.3mg, Quercetin: 0.3mg

Nutrients (% of daily need)

Calories: 358.2kcal (17.91%), Fat: 23.69g (36.44%), Saturated Fat: 11.16g (69.73%), Carbohydrates: 32.5g (10.83%), Net Carbohydrates: 30.37g (11.04%), Sugar: 21.52g (23.91%), Cholesterol: 78.32mg (26.11%), Sodium: 248.68mg (10.81%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.39g (10.78%), Vitamin A: 784.36IU (15.69%), Manganese: 0.28mg (14.11%), Vitamin B2: 0.22mg (13.15%), Selenium: 7.82µg (11.17%), Vitamin C: 7.72mg (9.35%), Phosphorus: 92mg (9.2%), Vitamin E: 1.28mg (8.55%), Fiber: 2.13g (8.53%), Folate: 28.9µg (7.22%), Calcium: 67.1mg (6.71%), Vitamin B1: 0.09mg (6.05%), Vitamin B5: 0.56mg (5.56%), Iron: 0.97mg (5.37%), Vitamin K: 5.23µg (4.99%), Vitamin B3: 0.83mg (4.17%), Potassium: 142.51mg (4.07%), Magnesium: 15.46mg (3.86%), Zinc: 0.57mg (3.8%), Vitamin B6: 0.07mg (3.56%), Vitamin B12: 0.21µg (3.44%), Copper: 0.06mg (2.94%), Vitamin D: 0.26µg (1.74%)