



Red Velvet Cheesecake

 Popular

READY IN



120 min.

SERVINGS



10

CALORIES



680 kcal

DESSERT

Ingredients

- 1.5 cups chocolate wafers such as nabisco famous crushed finely (28 cookies)
- 32 ounce cream cheese softened
- 4 large eggs
- 2 tablespoons flour all-purpose
- 1 tablespoon juice of lemon fresh
- 1 teaspoon food coloring red
- 1 pinch salt
- 0.3 cup sugar

- 1.3 cups sugar
- 5 tablespoons butter unsalted melted
- 1 tablespoon cocoa powder unsweetened
- 1 teaspoon vanilla extract


Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- stand mixer
- springform pan

Directions

- Make the crust: Preheat the oven to 350 degrees F.
- Mix the cookie crumbs, melted butter, sugar and salt in a bowl. Press into the bottom and 1 inch up the sides of a 9-inch springform pan.
- Put the pan on a baking sheet and bake until set, about 10 minutes.
- Let cool completely.
- Make the filling: Reduce the oven temperature to 325 degrees F. Beat the cream cheese, sugar, lemon juice and vanilla in a stand mixer fitted with the paddle attachment until smooth, 4 to 5 minutes.
- Add the flour, then beat in the eggs one at a time.
- Transfer 2 cups batter to a bowl; stir in the cocoa powder and food coloring.
- Pour the red batter into the crust, then pour the white batter on top. Using a spoon, pull some of the red batter up from the bottom of the cake and swirl.
- Bake until the edges are set but the center is still wobbly, about 1 hour, 20 minutes.
- Turn off the oven but keep the cake inside to cool, 20 minutes. Run a knife around the edge of the pan (don't remove the springform side), then transfer to a rack to cool. Refrigerate at least

4 hours before slicing.

 Photograph by Levi Brown

Nutrition Facts

 **PROTEIN 6.19%**  **FAT 56.96%**  **CARBS 36.85%**

Properties

Glycemic Index:29.17, Glycemic Load:36.46, Inflammation Score:-7, Nutrition Score:10.253478244595%

Flavonoids

Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 679.97kcal (34%), Fat: 44.01g (67.71%), Saturated Fat: 24.09g (150.59%), Carbohydrates: 64.08g (21.36%), Net Carbohydrates: 62.65g (22.78%), Sugar: 48.47g (53.85%), Cholesterol: 181.79mg (60.6%), Sodium: 524.24mg (22.79%), Alcohol: 0.14g (100%), Alcohol %: 0.09% (100%), Caffeine: 4.7mg (1.57%), Protein: 10.76g (21.52%), Vitamin A: 1505.63IU (30.11%), Vitamin B2: 0.41mg (24.24%), Selenium: 16.81µg (24.01%), Phosphorus: 190.63mg (19.06%), Manganese: 0.29mg (14.73%), Calcium: 113.2mg (11.32%), Iron: 2.03mg (11.28%), Copper: 0.22mg (11%), Vitamin B5: 0.98mg (9.77%), Vitamin E: 1.41mg (9.41%), Folate: 37.66µg (9.41%), Magnesium: 32.48mg (8.12%), Zinc: 1.15mg (7.69%), Vitamin B1: 0.11mg (7.59%), Vitamin B12: 0.42µg (7.02%), Potassium: 235.53mg (6.73%), Vitamin B3: 1.22mg (6.09%), Fiber: 1.44g (5.75%), Vitamin B6: 0.11mg (5.26%), Vitamin D: 0.5µg (3.37%), Vitamin K: 3.32µg (3.17%)