



WHATSheATE



Red Velvet Cheesecake



Vegetarian

READY IN



645 min.

SERVINGS



10

CALORIES



711 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 0.3 cup butter softened
- ☐ 0.5 cup buttermilk whole
- ☐ 1.5 cups chocolate graham cracker crumbs
- ☐ 3 ounce cream cheese softened
- ☐ 24 ounce cream cheese softened
- ☐ 4 large eggs lightly beaten
- ☐ 1 tablespoon granulated sugar

- ☐ 1.5 cups granulated sugar
- ☐ 10 servings garnish: mint sprigs fresh
- ☐ 2 cups powdered sugar
- ☐ 2 ounce food coloring red
- ☐ 1 cup heavy whipping cream sour
- ☐ 3 tablespoons cocoa unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 2 teaspoons vanilla extract
- ☐ 1 teaspoon distilled vinegar white

Equipment

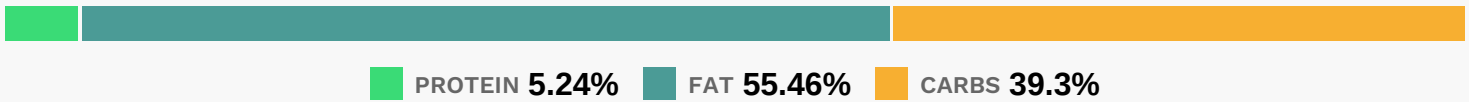
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Stir together graham cracker crumbs, melted butter, and 1 tablespoon granulated sugar; press mixture into bottom of a 9-inch springform pan.
- ☐ Beat 3 (8-ounce) packages cream cheese and 1 1/2 cups granulated sugar at medium-low speed with an electric mixer 1 minute.
- ☐ Add eggs and next 6 ingredients, mixing on low speed just until fully combined.
- ☐ Pour batter into prepared crust.
- ☐ Bake at 325 for 10 minutes; reduce heat to 300, and bake for 1 hour and 15 minutes or until center is firm. Run knife along outer edge of cheesecake. Turn oven off.
- ☐ Let cheesecake stand in oven 30 minutes.
- ☐ Remove cheesecake from oven; cool in pan on a wire rack 30 minutes. Cover and chill 8 hours.

- ☐ Beat 1 (3-ounce) package cream cheese and 1/4 cup butter at medium speed with an electric mixer until smooth; gradually add powdered sugar and vanilla, beating until smooth.
- ☐ Spread evenly over top of cheesecake.
- ☐ Remove sides of springform pan.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:37.52, Glycemic Load:23.11, Inflammation Score:-7, Nutrition Score:7.9165216943492%

Flavonoids

Catechin: 0.97mg, Catechin: 0.97mg, Catechin: 0.97mg, Catechin: 0.97mg Epicatechin: 2.95mg, Epicatechin: 2.95mg, Epicatechin: 2.95mg, Epicatechin: 2.95mg Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 710.6kcal (35.53%), Fat: 44.7g (68.78%), Saturated Fat: 24.99g (156.21%), Carbohydrates: 71.27g (23.76%), Net Carbohydrates: 70.63g (25.69%), Sugar: 62.46g (69.4%), Cholesterol: 191mg (63.67%), Sodium: 407.97mg (17.74%), Alcohol: 0.41g (100%), Alcohol %: 0.24% (100%), Caffeine: 3.45mg (1.15%), Protein: 9.5g (18.99%), Vitamin A: 1625.19IU (32.5%), Selenium: 14.68µg (20.97%), Vitamin B2: 0.35mg (20.5%), Phosphorus: 163.74mg (16.37%), Calcium: 130.27mg (13.03%), Vitamin B5: 0.89mg (8.86%), Vitamin E: 1.23mg (8.19%), Vitamin B12: 0.47µg (7.82%), Zinc: 0.89mg (5.95%), Potassium: 207.69mg (5.93%), Magnesium: 21.45mg (5.36%), Folate: 20.23µg (5.06%), Copper: 0.1mg (5.01%), Vitamin B6: 0.09mg (4.72%), Manganese: 0.09mg (4.58%), Iron: 0.75mg (4.15%), Vitamin D: 0.56µg (3.71%), Vitamin K: 2.88µg (2.74%), Vitamin B1: 0.04mg (2.57%), Fiber: 0.63g (2.54%)