



Rhubarb Cheesecake

READY IN



55 min.

SERVINGS



8

CALORIES



1232 kcal

DESSERT

Ingredients

- ☐ 8 ounce cream cheese softened
- ☐ 2 eggs
- ☐ 3 tablespoons flour all-purpose
- ☐ 3 cups rhubarb fresh chopped
- ☐ 8 ounce cup heavy whipping cream sour
- ☐ 9 inch unbaked pie shell
- ☐ 1 teaspoon vanilla extract
- ☐ 2 tablespoons sugar white

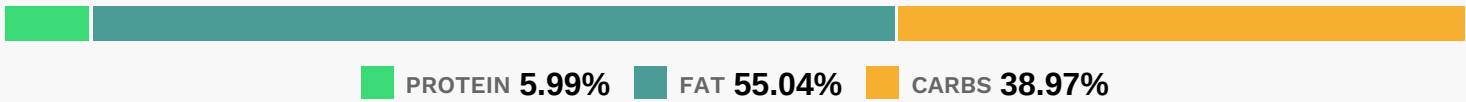
Equipment

- ☐ bowl
- ☐ oven

Directions

- ☐ Preheat the oven to 400 degrees F (200 degrees C).
- ☐ In a medium bowl, toss the rhubarb with 1/2 cup of sugar and the flour.
- ☐ Pour into the pie shell.
- ☐ Bake for 15 minutes in the preheated oven.
- ☐ Remove, and allow to cool. Lower the temperature of the oven to 350 degrees F (175 degrees C).
- ☐ In a medium bowl, stir together the cream cheese and 1/2 cup of sugar until smooth. Stir in the eggs one at a time until each is blended.
- ☐ Pour this mixture over the rhubarb in the crust.
- ☐ Bake for 30 minutes in the preheated oven, or until set.
- ☐ Remove from the oven, and set aside. In a small bowl, stir together the sour cream, 2 tablespoons of sugar, and vanilla.
- ☐ Spread over the top of the pie while it is hot. Cool to room temperature, then refrigerate until chilled before serving.

Nutrition Facts



Properties

Glycemic Index:23.14, Glycemic Load:4.23, Inflammation Score:-7, Nutrition Score:20.45043485061%

Flavonoids

Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg, Epicatechin: 0.23mg Epicatechin 3-gallate: 0.27mg, Epicatechin 3-gallate: 0.27mg, Epicatechin 3-gallate: 0.27mg, Epicatechin 3-gallate: 0.27mg

Nutrients (% of daily need)

Calories: 1232.17kcal (61.61%), Fat: 75.08g (115.51%), Saturated Fat: 27.32g (170.75%), Carbohydrates: 119.63g (39.88%), Net Carbohydrates: 113.1g (41.13%), Sugar: 5.64g (6.27%), Cholesterol: 86.28mg (28.76%), Sodium: 1035.64mg (45.03%), Alcohol: 0.17g (100%), Alcohol %: 0.06% (100%), Protein: 18.38g (36.77%), Manganese: 1.11mg (55.7%), Vitamin B1: 0.67mg (44.44%), Folate: 175.27µg (43.82%), Iron: 6.33mg (35.15%), Vitamin B2: 0.57mg (33.78%), Vitamin B3: 6.44mg (32.2%), Selenium: 21.16µg (30.23%), Vitamin K: 30.89µg (29.42%), Fiber: 6.52g (26.1%), Phosphorus: 245.13mg (24.51%), Calcium: 144.89mg (14.49%), Vitamin B5: 1.39mg (13.88%), Vitamin A: 665.67IU (13.31%), Potassium: 441.86mg (12.62%), Magnesium: 46.63mg (11.66%), Vitamin E: 1.63mg (10.85%), Copper: 0.2mg (10.06%), Zinc: 1.46mg (9.71%), Vitamin B6: 0.17mg (8.55%), Vitamin C: 3.92mg (4.75%), Vitamin B12: 0.22µg (3.66%), Vitamin D: 0.22µg (1.47%)