



## Satsuma Orange Cheesecake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



195 kcal

DESSERT

### Ingredients

- 0.3 teaspoon double-acting baking powder
- 3 tablespoons butter softened
- 12 ounces cream cheese fat-free softened
- 1 large egg yolk
- 4 large eggs
- 1 cup flour all-purpose
- 0.3 cup satsuma orange juice fresh
- 2 tablespoons satsuma orange rind grated

- 0.1 teaspoon salt
- 0.8 cup cup heavy whipping cream fat-free sour
- 0.8 cup sugar
- 3 tablespoons sugar

## Equipment

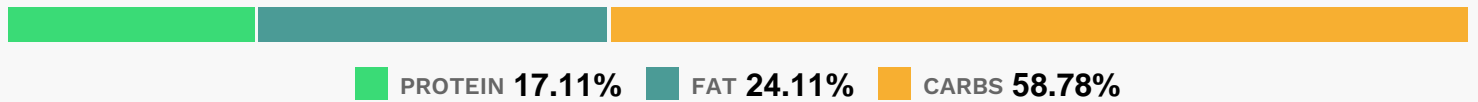
- food processor
- bowl
- frying pan
- baking paper
- oven
- knife
- wire rack
- baking pan
- springform pan
- measuring cup

## Directions

- Preheat oven to 32
- To prepare crust, lightly coat a 9-inch springform pan with cooking spray. Line bottom of pan with parchment paper.
- Weigh or lightly spoon flour into a dry measuring cup; level with a knife. Sift together flour, baking powder, and salt.
- Combine 3 tablespoons sugar and butter in a food processor; process until light and fluffy.
- Add egg yolk; process until smooth.
- Add flour mixture to food processor; process just until combined. Firmly press mixture into bottom of prepared pan.
- Bake at 325 for 25 minutes or until lightly browned. Cool 10 minutes on a wire rack.
- Combine cream cheeses in food processor; process 30 seconds or until smooth.

- Add 3/4 cup sugar; process 30 seconds.
- Add sour cream, rind, and juice; process 30 seconds.
- Add eggs, 1 at a time, processing well after each addition. Scrape down sides of bowl; process 10 seconds.
- Pour cheese mixture into prepared crust; place pan in a large baking pan.
- Add hot water to pan to a depth of 1 inch.
- Bake at 325 for 50 minutes or until cheesecake center barely moves when pan is touched. Turn oven off; let stand 30 minutes.
- Remove cheesecake from oven and water bath; run a knife around outside edge. Cool to room temperature. Cover and chill at least 8 hours.
- Cut into 12 wedges.

## Nutrition Facts



## Properties

Glycemic Index:34.1, Glycemic Load:16.87, Inflammation Score:-3, Nutrition Score:6.3652173850847%

## Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 194.83kcal (9.74%), Fat: 5.25g (8.07%), Saturated Fat: 2.66g (16.6%), Carbohydrates: 28.78g (9.59%), Net Carbohydrates: 28.39g (10.32%), Sugar: 17.61g (19.57%), Cholesterol: 89.52mg (29.84%), Sodium: 299.64mg (13.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.38g (16.76%), Phosphorus: 215.45mg (21.55%), Selenium: 11.74µg (16.77%), Vitamin B2: 0.24mg (14.02%), Calcium: 138.28mg (13.83%), Folate: 42.42µg (10.61%), Vitamin B12: 0.49µg (8.24%), Vitamin B1: 0.11mg (7.6%), Vitamin B5: 0.6mg (6%), Zinc: 0.83mg (5.52%), Vitamin A: 264.11IU (5.28%), Iron: 0.9mg (5.02%), Vitamin C: 3.94mg (4.78%), Potassium: 146.67mg (4.19%), Manganese: 0.08mg (4.14%), Vitamin B3: 0.73mg (3.67%), Magnesium: 12.92mg (3.23%), Vitamin B6: 0.06mg (2.94%), Vitamin D: 0.41µg (2.73%), Copper: 0.04mg (2.25%), Vitamin E: 0.31mg (2.06%), Fiber: 0.4g (1.59%)