



Slow Cooker Cheesecake

READY IN



160 min.

SERVINGS



8

CALORIES



1279 kcal

DESSERT

Ingredients

- 2 teaspoons cornstarch
- 3 eggs
- 9 inch graham cracker crust prepared
- 1 juice of orange juiced
- 1 orange zest
- 15 1 (15-ounce) can peaches chopped canned
- 15 ounce ricotta
- 1 pinch salt
- 0.8 cup sugar

- 1 tablespoon sugar
- 1 teaspoon vanilla extract

Equipment

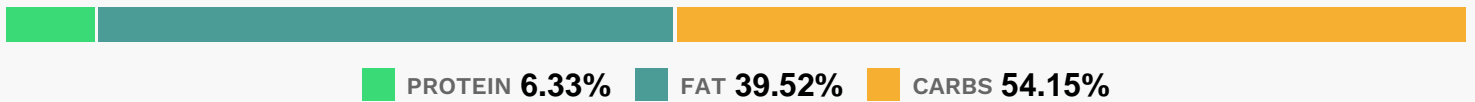
- food processor
- bowl
- paper towels
- oven
- whisk
- pot
- baking pan
- roasting pan
- aluminum foil
- skewers
- slow cooker

Directions

- Watch how to make this recipe.
- Puree ricotta in a food processor until smooth. Scraping down the sides.
- Add the sugar and puree for approximately 1 minute so that it is not grainy.
- Add the eggs, vanilla, orange zest and salt. Puree until smooth and combined.
- Place a small bowl in the bottom of a 5 quart slow cooker and place a small plate on top of the bowl.
- Place pie crust on top of the plate and pour the filling into the pie crust.
- Place 4 paper towels over the top of slow cooker bowl making sure not to let the towels touch the top of the cheesecake. Secure with lid and cook on high setting for 1 1/2 hours, or until set.
- Remove from slow cooker and let sit for 30 minutes, then refrigerate for 30 minutes or until chilled.

- In a small pot whisk together the reserved peach juice, orange juice, cornstarch, sugar and salt. Stir in the chopped peaches and heat over medium heat. Cook until liquid thickens about 5 minutes.
- Remove from heat and serve warm over a slice of cheesecake.
- Preheat oven to 325 degrees F.
- Place the pie crust into a baking dish or roasting pan large enough to accommodate the pie tin.
- Pour the filling into the crust.
- Add about 1-inch of warm water into the bottom of the baking dish and cover with foil. Using a skewer, pierce about 12 holes into the foil to allow steam to vent.
- Bake for 50 minutes to 1 hour or until cheesecake set.
- Remove cheesecake from water bath and let rest on the counter for 30 minutes. Then place in the refrigerator for 30 minutes or until chilled.

Nutrition Facts



Properties

Glycemic Index: 32.43, Glycemic Load: 24.71, Inflammation Score: -8, Nutrition Score: 29.456086708152%

Flavonoids

Cyanidin: 5.4mg, Cyanidin: 5.4mg, Cyanidin: 5.4mg, Cyanidin: 5.4mg Catechin: 13.84mg, Catechin: 13.84mg, Catechin: 13.84mg, Catechin: 13.84mg Epigallocatechin: 2.92mg, Epigallocatechin: 2.92mg, Epigallocatechin: 2.92mg, Epigallocatechin: 2.92mg Epicatechin: 6.58mg, Epicatechin: 6.58mg, Epicatechin: 6.58mg, Epicatechin: 6.58mg Epigallocatechin 3-gallate: 0.84mg, Epigallocatechin 3-gallate: 0.84mg, Epigallocatechin 3-gallate: 0.84mg, Epigallocatechin 3-gallate: 0.84mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.9mg, Hesperetin: 0.9mg, Hesperetin: 0.9mg, Hesperetin: 0.9mg Naringenin: 0.16mg, Naringenin: 0.16mg, Naringenin: 0.16mg, Naringenin: 0.16mg Kaempferol: 0.62mg, Kaempferol: 0.62mg, Kaempferol: 0.62mg, Kaempferol: 0.62mg Quercetin: 1.88mg, Quercetin: 1.88mg, Quercetin: 1.88mg, Quercetin: 1.88mg

Nutrients (% of daily need)

Calories: 1278.51kcal (63.93%), Fat: 56.74g (87.29%), Saturated Fat: 14.54g (90.9%), Carbohydrates: 174.96g (58.32%), Net Carbohydrates: 166.93g (60.7%), Sugar: 79.32g (88.13%), Cholesterol: 88.49mg (29.5%), Sodium: 1010.69mg (43.94%), Alcohol: 0.17g (100%), Alcohol %: 0.04% (100%), Protein: 20.45g (40.91%), Manganese: 2.64mg (132.2%), Vitamin K: 50.77µg (48.35%), Vitamin B3: 8.54mg (42.69%), Phosphorus: 403.98mg (40.4%),

Vitamin B2: 0.68mg (40.09%), Folate: 158.02µg (39.51%), Vitamin E: 5.83mg (38.86%), Iron: 6.46mg (35.89%), Selenium: 23.81µg (34.01%), Copper: 0.68mg (33.78%), Fiber: 8.03g (32.12%), Vitamin B1: 0.44mg (29.43%), Zinc: 3.88mg (25.85%), Vitamin A: 1265.73IU (25.31%), Vitamin C: 17.32mg (21%), Calcium: 189.49mg (18.95%), Magnesium: 75.54mg (18.89%), Potassium: 657.16mg (18.78%), Vitamin B6: 0.27mg (13.62%), Vitamin B5: 1.16mg (11.59%), Vitamin B12: 0.33µg (5.46%), Vitamin D: 0.44µg (2.91%)