

Sour Cream Cheesecake

 Vegetarian

READY IN



720 min.

SERVINGS



8

CALORIES



531 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 1 cup cup heavy whipping cream sour
- 16 ounces cream cheese softened
- 2 eggs beaten
- 1.5 cups graham cracker crumbs
- 1 dash salt
- 1 cup sugar divided
- 1.5 teaspoons vanilla divided

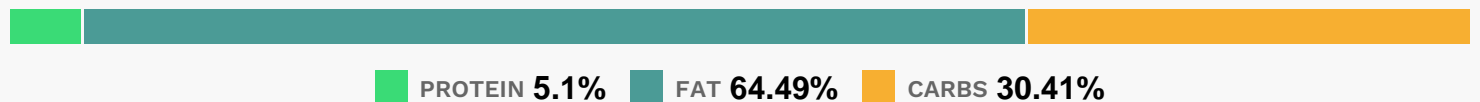
Equipment

- bowl
- frying pan
- oven

Directions

- Crust: Stir together graham cracker crumbs, melted butter, and 1/4 cup sugar in a medium bowl. Press into the bottom of a 9-inch spring-form pan. Refrigerate the crust while making the filling.
- Combine the cream cheese, 2/3 cup sugar, salt, beaten eggs and 1/2 teaspoon vanilla in a medium bowl. Beat at medium speed for 5 minutes.
- Pour the filling into the spring-form pan over the graham cracker crumb crust.
- Bake at 350 degrees for 25 minutes. Cool 30 minutes before adding the sour cream topping.
- Mix the sour cream, 3 tablespoons sugar, and 1 teaspoon vanilla together in a small bowl.
- Pour and spread on top of the slightly cooled cheesecake.
- Bake for 10 more minutes at 350 degrees. Cool to room temperature and then place in refrigerator to chill before serving.

Nutrition Facts



Properties

Glycemic Index:27.64, Glycemic Load:26.78, Inflammation Score:-7, Nutrition Score:6.3460869361525%

Nutrients (% of daily need)

Calories: 531.38kcal (26.57%), Fat: 38.7g (59.54%), Saturated Fat: 22.53g (140.82%), Carbohydrates: 41.05g (13.68%), Net Carbohydrates: 40.52g (14.73%), Sugar: 31.71g (35.24%), Cholesterol: 147.06mg (49.02%), Sodium: 356.26mg (15.49%), Alcohol: 0.26g (100%), Alcohol %: 0.22% (100%), Protein: 6.88g (13.76%), Vitamin A: 1435.47IU (28.71%), Vitamin B2: 0.28mg (16.6%), Selenium: 9.37µg (13.38%), Phosphorus: 133.27mg (13.33%), Calcium: 95.27mg (9.53%), Vitamin E: 1.04mg (6.94%), Vitamin B5: 0.58mg (5.76%), Zinc: 0.81mg (5.41%), Iron: 0.95mg (5.28%), Folate: 18.92µg (4.73%), Vitamin B12: 0.28µg (4.7%), Vitamin D: 0.7µg (4.64%), Magnesium: 18.03mg (4.51%), Potassium: 149.48mg (4.27%), Vitamin B1: 0.06mg (3.98%), Vitamin B6: 0.08mg (3.85%), Vitamin B3:

0.68mg (3.4%), Vitamin K: 2.67 μ g (2.54%), Fiber: 0.54g (2.14%), Copper: 0.03mg (1.42%)