



Spiced Cider Cheesecake

 Vegetarian

READY IN



360 min.

SERVINGS



16

CALORIES



407 kcal

DESSERT

Ingredients

- 1 cup betty limited edition gingerbread cookie mix crushed finely
- 1 cup graham cracker crumbs
- 0.3 cup sugar
- 0.3 cup butter melted
- 12 oz orange juice concentrate frozen thawed canned
- 2 tablespoons spices: paprika powder 1
- 0.8 cup apples dried chopped
- 24 oz cream cheese softened

- 0.8 cup sugar
- 2 tablespoons cornstarch
- 4 eggs
- 1.5 cups cream sour
- 2 tablespoons sugar

Equipment

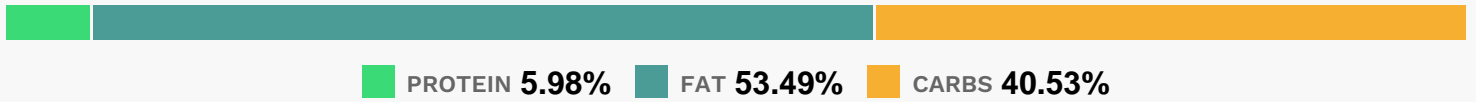
- bowl
- frying pan
- sauce pan
- oven
- wire rack
- aluminum foil
- springform pan

Directions

- Heat oven to 350°F. In medium bowl, combine cookie crumbs, graham cracker crumbs and 1/4 cup sugar; mix well. Stir in butter. Reserve 2 tablespoons crumb mixture for garnish. Press remaining crumb mixture in bottom and 2 inches up sides of ungreased 9-inch springform pan.
- Bake at 350°F. for 10 minutes. Cool 10 minutes. Wrap outside of pan, bottom and sides, with heavy-duty foil.
- Meanwhile, in small saucepan, bring apple juice concentrate and mulling spices to a boil over medium-high heat. Boil 10 minutes.
- Place dried apples in medium bowl. Strain apple juice mixture over apples; discard spices. Cool 15 minutes or until lukewarm, stirring occasionally.
- Beat cream cheese in large bowl at medium speed until creamy. Beat in 3/4 cup sugar and cornstarch until smooth. Reduce speed to low; beat in eggs one at a time, beating just until combined and scraping down sides of bowl after each addition. Beat in lukewarm apple mixture.
- Pour into crust-lined pan.

- Bake at 350°F. for 50 to 55 minutes or until sides of cheesecake are set and puffed, top is golden brown and center still moves slightly when pan is tapped.
- Meanwhile, in small bowl, combine topping ingredients; blend well.
- Remove cheesecake from oven. Gently spread sour cream topping over cheesecake. Return to oven; bake an additional 5 minutes. Center will still move slightly when pan is tapped. Turn off oven; let cheesecake stand in oven with door slightly ajar for 10 minutes.
- Remove cheesecake from oven. Cool in pan on wire rack for 1 hour.
- Sprinkle reserved 2 tablespoons of crumb mixture over top of cheesecake. Cover; refrigerate at least 3 hours or overnight before serving.
- To serve, remove sides of pan.
- Cut cheesecake into wedges.

Nutrition Facts



Properties

Glycemic Index:24.39, Glycemic Load:13.91, Inflammation Score:-7, Nutrition Score:14.847826118055%

Nutrients (% of daily need)

Calories: 407.06kcal (20.35%), Fat: 25.33g (38.97%), Saturated Fat: 14.05g (87.79%), Carbohydrates: 43.19g (14.4%), Net Carbohydrates: 40.14g (14.6%), Sugar: 27.38g (30.43%), Cholesterol: 104.22mg (34.74%), Sodium: 226.54mg (9.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.37g (12.74%), Manganese: 2.49mg (124.33%), Vitamin C: 34.82mg (42.2%), Iron: 3.67mg (20.4%), Vitamin A: 974.61IU (19.49%), Calcium: 188.95mg (18.9%), Vitamin B2: 0.27mg (15.63%), Selenium: 9.56µg (13.66%), Phosphorus: 128.09mg (12.81%), Fiber: 3.05g (12.2%), Potassium: 363.61mg (10.39%), Magnesium: 39.72mg (9.93%), Vitamin B6: 0.18mg (8.96%), Folate: 32.91µg (8.23%), Vitamin B1: 0.11mg (7.3%), Vitamin E: 1.09mg (7.29%), Zinc: 0.94mg (6.29%), Vitamin B5: 0.62mg (6.16%), Copper: 0.12mg (5.9%), Vitamin K: 6.12µg (5.82%), Vitamin B3: 0.88mg (4.42%), Vitamin B12: 0.24µg (4.05%), Vitamin D: 0.22µg (1.47%)