



Spiced Cider Cheesecake

READY IN



360 min.

SERVINGS



16

CALORIES



411 kcal

DESSERT

Ingredients

- 12 oz apple juice frozen thawed canned
- 0.3 cup butter melted
- 1 cup grands flaky refrigerator biscuits crushed finely
- 2 tablespoons cornstarch
- 24 oz cream cheese softened
- 0.8 cup apples dried chopped
- 4 eggs
- 1 cup graham cracker crumbs
- 1.5 cups cream sour

- 2 tablespoons spices: paprika powder 1
- 0.3 cup sugar
- 0.8 cup sugar
- 2 tablespoons sugar

Equipment

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

Directions

- Heat oven to 350F. 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 350F. 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 350F. 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

PROTEIN 5.57%

FAT 58.77%

CARBS 35.66%

Properties

Glycemic Index:30.94, Glycemic Load:20.78, Inflammation Score:-5, Nutrition Score:6.2152173881945%

Flavonoids

Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epicatechin: 1mg, Epicatechin: 1mg, Epicatechin: 1mg, Epicatechin: 1mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 410.81kcal (20.54%), Fat: 27.31g (42.02%), Saturated Fat: 14.27g (89.19%), Carbohydrates: 37.3g (12.43%), Net Carbohydrates: 36.41g (13.24%), Sugar: 25.16g (27.96%), Cholesterol: 104.22mg (34.74%), Sodium: 270.41mg (11.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.82g (11.65%), Vitamin A: 868.36IU (17.37%), Vitamin B2: 0.26mg (15.19%), Selenium: 9.04µg (12.91%), Phosphorus: 108.92mg (10.89%), Manganese: 0.21mg (10.63%), Calcium: 83.65mg (8.36%), Vitamin E: 1.04mg (6.96%), Iron: 1.15mg (6.41%), Folate: 24.97µg (6.24%), Vitamin B1: 0.09mg (5.89%), Vitamin B5: 0.55mg (5.52%), Potassium: 166.32mg (4.75%), Zinc: 0.64mg (4.24%), Vitamin B3: 0.82mg (4.11%), Vitamin B12: 0.24µg (4.05%), Vitamin B6: 0.08mg (3.95%), Magnesium: 15.3mg (3.83%), Fiber: 0.88g (3.54%), Vitamin K: 3.46µg (3.29%), Copper: 0.05mg (2.48%), Vitamin D: 0.22µg (1.47%)