



Strawberry Cheesecake with Gingersnap Crust

READY IN



45 min.

SERVINGS



10

CALORIES



523 kcal

DESSERT

Ingredients

- ☐ 3 cups cookie crumbs
- ☐ 24 ounce cream cheese room temperature
- ☐ 3 large eggs
- ☐ 2 cups strawberries fresh hulled halved
- ☐ 0.8 cup sugar
- ☐ 0.3 cup butter unsalted melted ()
- ☐ 1 teaspoon vanilla extract

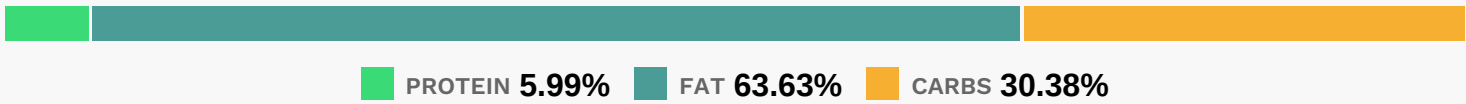
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Position rack in center of oven and preheat to 325°F. Blend cookie crumbs, sugar and butter in processor until well mixed. Press crumb mixture onto bottom and halfway up sides of 9-inch-diameter springform pan with 2 1/2-inch-high sides.
- ☐ Bake crust until set, about 10 minutes.
- ☐ Transfer to rack.
- ☐ Using electric mixer, beat cream cheese and sugar in large bowl until smooth. Beat in vanilla.
- ☐ Add eggs and beat just until blended.
- ☐ Pour filling into crust-lined pan.
- ☐ Bake until sides of cheesecake are slightly puffed and begin to crack, and center moves slightly when pan is shaken gently, about 1 hour.
- ☐ Transfer cake to rack. Cool completely. Cover; chill overnight.
- ☐ Release pan sides from cheesecake. Arrange strawberries around outer edge of cheesecake.
- ☐ Cut into wedges.

Nutrition Facts



Properties

Glycemic Index:20.11, Glycemic Load:24.14, Inflammation Score:-6, Nutrition Score:8.9973913690318%

Flavonoids

Cyanidin: 0.48mg, Cyanidin: 0.48mg, Cyanidin: 0.48mg, Cyanidin: 0.48mg Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin: 0.09mg Pelargonidin: 7.16mg, Pelargonidin: 7.16mg, Pelargonidin: 7.16mg, Pelargonidin: 7.16mg Peonidin: 0.01mg,

Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.9mg, Catechin: 0.9mg, Catechin: 0.9mg, Catechin: 0.9mg Epigallocatechin: 0.22mg, Epigallocatechin: 0.22mg, Epigallocatechin: 0.22mg, Epigallocatechin: 0.22mg Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg Epicatechin 3–gallate: 0.04mg, Epicatechin 3–gallate: 0.04mg, Epicatechin 3–gallate: 0.04mg, Epicatechin 3–gallate: 0.04mg Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.32mg, Quercetin: 0.32mg, Quercetin: 0.32mg, Quercetin: 0.32mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg

Nutrients (% of daily need)

Calories: 522.59kcal (26.13%), Fat: 37.43g (57.58%), Saturated Fat: 19.56g (122.27%), Carbohydrates: 40.21g (13.4%), Net Carbohydrates: 39.24g (14.27%), Sugar: 25.53g (28.36%), Cholesterol: 136.72mg (45.57%), Sodium: 341.94mg (14.87%), Alcohol: 0.14g (100%), Alcohol %: 0.11% (100%), Protein: 7.93g (15.85%), Vitamin A: 1165.84IU (23.32%), Vitamin C: 16.93mg (20.53%), Vitamin B2: 0.33mg (19.45%), Selenium: 12.58µg (17.97%), Phosphorus: 130.6mg (13.06%), Manganese: 0.25mg (12.65%), Vitamin E: 1.69mg (11.27%), Folate: 44.56µg (11.14%), Vitamin B1: 0.13mg (8.99%), Calcium: 84.46mg (8.45%), Iron: 1.36mg (7.55%), Vitamin B5: 0.75mg (7.51%), Vitamin B3: 1.17mg (5.86%), Vitamin K: 5.8µg (5.53%), Potassium: 183.23mg (5.24%), Vitamin B6: 0.1mg (4.94%), Vitamin B12: 0.29µg (4.88%), Zinc: 0.73mg (4.85%), Magnesium: 16.03mg (4.01%), Fiber: 0.97g (3.86%), Copper: 0.07mg (3.31%), Vitamin D: 0.39µg (2.57%)