



Summer Olallieberry Cheesecake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



372 kcal

DESSERT

Ingredients

- ☐ 227 g curd cottage cheese
- ☐ 227 g cream cheese room temperature
- ☐ 2 large eggs room temperature
- ☐ 2 cups graham cracker crumbs
- ☐ 50 g berry jam
- ☐ 1.5 teaspoon orange-flower water
- ☐ 1 teaspoon orange peel
- ☐ 0.5 teaspoon salt

- ☐ 150 g sugar
- ☐ 70 g butter unsalted melted

Equipment

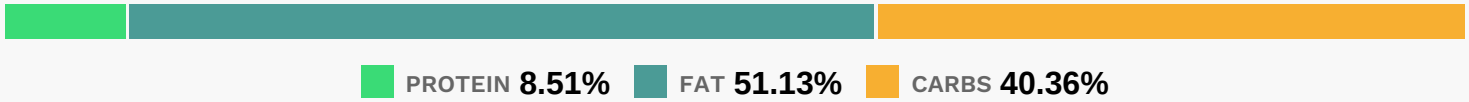
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ springform pan

Directions

- ☐ For the crust:Preheat oven to 350 degrees F. Butter a 9-inch springform pan well.
- ☐ Combine graham cracker crumbs and sugar in a medium bowl.
- ☐ Add in butter and stir to combine.
- ☐ Pour mixture into prepared pan and press into bottom and about halfway to two-thirds up the sides.
- ☐ Bake crust for 10 minutes. Set aside to cool while you make the filling.For the filling:If you are using fresh berries, place them in a small saucepan and cook over medium heat until softened and syrupy.
- ☐ Add sugar to taste.
- ☐ Remove from heat and let cool.
- ☐ Combine cream cheese and cottage cheese in food processor. Process until smooth and combined.
- ☐ Add in sugar and salt and process to combine.
- ☐ Add in orange flower water and orange peel and process to combine.
- ☐ Add in eggs, one at a time, and process until mixture is smooth and liquid.
- ☐ Spread berries or berry jam over the bottom of the crust.
- ☐ Pour the cream cheese filling over the jam.

- ☐
- Bake for about 60 to 70 minutes, until filling is just set and jiggles very slightly when moved.
- ☐
- Let cheesecake cool on wire rack to room temperature. Chill in refrigerator before serving.

Nutrition Facts



Properties

Glycemic Index:24.76, Glycemic Load:25.08, Inflammation Score:-4, Nutrition Score:5.5904348414877%

Flavonoids

Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg Petunidin: 1.13mg, Petunidin: 1.13mg, Petunidin: 1.13mg, Petunidin: 1.13mg Delphinidin: 1.35mg, Delphinidin: 1.35mg, Delphinidin: 1.35mg, Delphinidin: 1.35mg Malvidin: 3.1mg, Malvidin: 3.1mg, Malvidin: 3.1mg, Malvidin: 3.1mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Luteolin: 0.11mg, Luteolin: 0.11mg, Luteolin: 0.11mg, Luteolin: 0.11mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Myricetin: 0.11mg, Myricetin: 0.11mg, Myricetin: 0.11mg, Myricetin: 0.11mg Quercetin: 0.29mg, Quercetin: 0.29mg, Quercetin: 0.29mg, Quercetin: 0.29mg

Nutrients (% of daily need)

Calories: 372.39kcal (18.62%), Fat: 21.47g (33.03%), Saturated Fat: 11.44g (71.48%), Carbohydrates: 38.12g (12.71%), Net Carbohydrates: 37.21g (13.53%), Sugar: 25.95g (28.83%), Cholesterol: 98.79mg (32.93%), Sodium: 481.18mg (20.92%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.04g (16.08%), Phosphorus: 145.49mg (14.55%), Vitamin A: 710.89IU (14.22%), Vitamin B2: 0.23mg (13.42%), Selenium: 9.24µg (13.2%), Calcium: 77.94mg (7.79%), Iron: 1.16mg (6.46%), Zinc: 0.84mg (5.59%), Folate: 22.27µg (5.57%), Vitamin B5: 0.53mg (5.3%), Vitamin B12: 0.31µg (5.18%), Magnesium: 19.26mg (4.82%), Vitamin B1: 0.07mg (4.65%), Vitamin B3: 0.9mg (4.48%), Vitamin E: 0.63mg (4.21%), Vitamin B6: 0.08mg (3.78%), Potassium: 127.79mg (3.65%), Fiber: 0.91g (3.64%), Vitamin D: 0.41µg (2.73%), Vitamin K: 2.27µg (2.16%), Copper: 0.03mg (1.69%)