



WHATSheATE



The Best Cheesecake Ever

READY IN



45 min.

SERVINGS



10

CALORIES



607 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons butter melted
- ☐ 32 oz cream cheese softened
- ☐ 2 egg yolks
- ☐ 4 eggs
- ☐ 2.5 tablespoons flour
- ☐ 1.8 cup graham cracker crumbs
- ☐ 3 tablespoons heavy cream
- ☐ 0.8 teaspoon lemon extract
- ☐ 2 teaspoons orange juice fresh

- ☐ 10 servings topping: whatever you want to use to cover the crack.
- ☐ 1.3 cups sugar
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Preheat oven to 475 degrees F.Prepare crust.
- ☐ Mix crumbs, sugar, and butter and press into bottom of a 9 inch springform pan. (I like to line my pan with a 9 inch round of parchment).In large bowl, with mixer at medium speed, beat cream cheese just until smooth; slowly beat in sugar, scraping bowl often with rubber spatula.
- ☐ Add extracts, orange juice, cream, flour, egg yolks, and eggs; Stir until smooth. Do not beat the eggs, just stir them and try not to whip any extra air into the batter.
- ☐ Pour filling over crust.
- ☐ Bake cheesecake 12 minutes. Reduce oven heat to 300-degrees; bake 35 minutes longer. Turn off oven; let cheesecake remain in oven 30 minutes.
- ☐ Remove cheesecake from oven; cool completely in pan on wire rack. Cover and refrigerate at least 4 hours or until well chilled.When cheesecake is firm, with spatula, loosen pan side from cheesecake and remove cake from pan bottom; slide onto serving plate.
- ☐ Pour topping over center.If you used parchment, you can gently pull the cake onto a beautiful serving platter. Otherwise, just serve it off the pan bottom.

Nutrition Facts



 **PROTEIN 6.39%**  **FAT 64.14%**  **CARBS 29.47%**

Properties

Glycemic Index:34.81, Glycemic Load:29, Inflammation Score:-7, Nutrition Score:8.5200000068416%

Flavonoids

Hesperetin: 0.17mg, Hesperetin: 0.17mg, Hesperetin: 0.17mg, Hesperetin: 0.17mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg

Nutrients (% of daily need)

Calories: 606.9kcal (30.35%), Fat: 43.94g (67.6%), Saturated Fat: 24.84g (155.28%), Carbohydrates: 45.41g (15.14%), Net Carbohydrates: 44.83g (16.3%), Sugar: 34.15g (37.94%), Cholesterol: 219.13mg (73.04%), Sodium: 467.49mg (20.33%), Alcohol: 0.14g (100%), Alcohol %: 0.1% (100%), Protein: 9.85g (19.69%), Vitamin A: 1644.19IU (32.88%), Selenium: 16.26µg (23.23%), Vitamin B2: 0.37mg (21.81%), Phosphorus: 183.53mg (18.35%), Calcium: 120.33mg (12.03%), Vitamin B5: 0.93mg (9.27%), Vitamin E: 1.32mg (8.81%), Folate: 32.78µg (8.19%), Vitamin B12: 0.45µg (7.48%), Zinc: 1.09mg (7.28%), Iron: 1.24mg (6.87%), Vitamin B1: 0.09mg (5.7%), Vitamin B6: 0.11mg (5.58%), Potassium: 189.04mg (5.4%), Magnesium: 20.71mg (5.18%), Vitamin D: 0.62µg (4.12%), Vitamin B3: 0.78mg (3.9%), Vitamin K: 2.75µg (2.62%), Fiber: 0.58g (2.32%), Copper: 0.05mg (2.28%), Manganese: 0.04mg (1.78%)