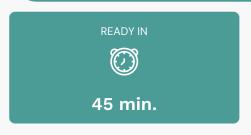


# **The Best Cheesecake Ever**







DESSERT

## Ingredients

Ш	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	
Di	rections	
	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.lf you used parchment, you can gently pull the cake onto a beautiful serving platter. Otherwise, just serve it off the pan bottom.	

# **Nutrition Facts**

### **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

### 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%)