



## The Cheesecake Factory Original Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



488 kcal

DESSERT

### Ingredients

- ☐ 32 oz cream cheese softened
- ☐ 5 large eggs
- ☐ 1.5 cups graham cracker crumbs
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.3 cup butter melted
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 1.3 cups sugar
- ☐ 2 teaspoons sugar
- ☐ 2 teaspoons vanilla extract

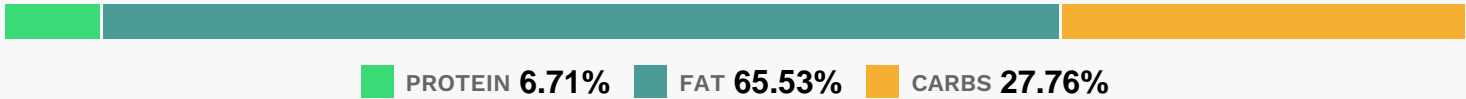
# Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

# Directions

- ☐ Preheat oven to 475F.
- ☐ Place a large pan filled with 1/2 inch water in oven.
- ☐ Mix graham cracker crumbs and cinnamon; add margarine. Press crust onto bottom and 2/3 of the way up a 9-inch springform pan lined with parchment. Wrap a large piece of foil around bottom of pan. Freeze until filling is prepared.
- ☐ Make filling: Use an electric mixer to mix cream cheese, sugar, sour cream and vanilla. Blend until smooth and creamy. Scrape down sides of bowl.
- ☐ Whisk eggs in a bowl; add to cream cheese mixture. Blend just until eggs are incorporated.
- ☐ Remove crust from freezer and pour in filling. Carefully place cheesecake into preheated water bath.
- ☐ Bake for 12 minutes; turn oven to 350F and bake until top of cheesecake turns golden, 50 to 60 minutes.
- ☐ Remove cake to a wire rack to cool.
- ☐ Combine sour cream and sugar; spread over cake. Cover and refrigerate at least 4 hours.

# Nutrition Facts



# Properties

Glycemic Index:20.52, Glycemic Load:21.79, Inflammation Score:-7, Nutrition Score:6.8886957528151%

Nutrients (% of daily need)

Calories: 488.02kcal (24.4%), Fat: 36.04g (55.45%), Saturated Fat: 18.11g (113.17%), Carbohydrates: 34.36g (11.45%), Net Carbohydrates: 33.98g (12.36%), Sugar: 27.2g (30.23%), Cholesterol: 159.51mg (53.17%), Sodium: 398.87mg (17.34%), Alcohol: 0.23g (100%), Alcohol %: 0.2% (100%), Protein: 8.3g (16.6%), Vitamin A: 1413.17IU (28.26%), Selenium: 13.38µg (19.12%), Vitamin B2: 0.32mg (18.67%), Phosphorus: 152.15mg (15.22%), Calcium: 105.57mg (10.56%), Vitamin B5: 0.79mg (7.88%), Vitamin E: 1.1mg (7.35%), Vitamin B12: 0.38µg (6.3%), Zinc: 0.89mg (5.9%), Folate: 22.07µg (5.52%), Iron: 0.9mg (5.02%), Potassium: 163.35mg (4.67%), Vitamin B6: 0.09mg (4.65%), Magnesium: 16.75mg (4.19%), Vitamin B1: 0.05mg (3.49%), Vitamin D: 0.42µg (2.78%), Vitamin B3: 0.5mg (2.48%), Copper: 0.04mg (1.78%), Vitamin K: 1.81µg (1.72%), Fiber: 0.38g (1.52%), Manganese: 0.02mg (1.24%)