



Three Cities of Spain Cheesecake



Vegetarian



Gluten Free

READY IN



300 min.

SERVINGS



10

CALORIES



362 kcal

DESSERT

Ingredients

- ☐ 24 oz cream cheese softened
- ☐ 4 large eggs
- ☐ 16 oz cream sour
- ☐ 1 tablespoon sugar
- ☐ 1 teaspoon vanilla

Equipment

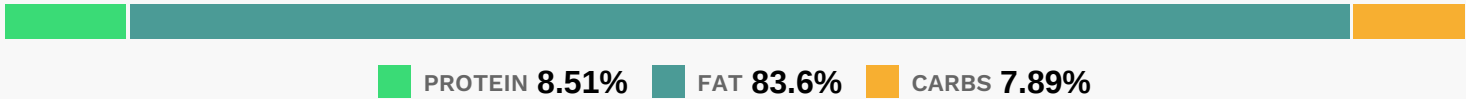
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ knife
- ☐ baking pan
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Make crumb crust as directed. Preheat oven to 350°F.
- ☐ Beat cream cheese with an electric mixer until fluffy and add eggs, 1 at a time, then vanilla and sugar, beating on low speed until each ingredient is incorporated and scraping down bowl between additions.
- ☐ Put springform pan with crust in a shallow baking pan.
- ☐ Pour filling into crust and bake in baking pan (to catch drips) in middle of oven 45 minutes, or until cake is set 3 inches from edge but center is still slightly wobbly when pan is gently shaken.
- ☐ Let stand in baking pan on a rack 5 minutes. Leave oven on.
- ☐ Stir together sour cream, sugar, and vanilla. Drop spoonfuls of topping around edge of cake and spread gently over center, smoothing evenly.
- ☐ Bake cake with topping 10 minutes.
- ☐ Run a knife around top edge of cake to loosen and cool completely in springform pan on rack. (Cake will continue to set as it cools.) Chill cake, loosely covered, at least 6 hours.
- ☐ Remove side from pan and transfer cake to a plate. Bring to room temperature before serving.
- ☐ Cheesecake keeps, covered and chilled, 3 days.

Nutrition Facts



Properties

Glycemic Index:9.71, Glycemic Load:1.85, Inflammation Score:-6, Nutrition Score:6.4921739645626%

Nutrients (% of daily need)

Calories: 362.32kcal (18.12%), Fat: 34.11g (52.48%), Saturated Fat: 18.95g (118.44%), Carbohydrates: 7.25g (2.42%), Net Carbohydrates: 7.25g (2.63%), Sugar: 5.43g (6.03%), Cholesterol: 169.88mg (56.63%), Sodium: 256.15mg (11.14%), Alcohol: 0.14g (100%), Alcohol %: 0.13% (100%), Protein: 7.81g (15.62%), Vitamin A: 1304.35IU (26.09%), Selenium: 13.68µg (19.54%), Vitamin B2: 0.32mg (19.1%), Phosphorus: 146.9mg (14.69%), Calcium: 123.07mg (12.31%), Vitamin B5: 0.85mg (8.47%), Vitamin B12: 0.42µg (7.05%), Vitamin E: 0.97mg (6.45%), Zinc: 0.75mg (4.99%), Potassium: 174.73mg (4.99%), Folate: 18.25µg (4.56%), Vitamin B6: 0.09mg (4.54%), Magnesium: 13.11mg (3.28%), Vitamin D: 0.4µg (2.67%), Iron: 0.46mg (2.54%), Vitamin B1: 0.03mg (2.18%), Vitamin K: 2.17µg (2.07%), Copper: 0.04mg (1.76%)