



## Tipsy Eggnog Cheesecake

READY IN



45 min.

SERVINGS



8

CALORIES



794 kcal

DESSERT

### Ingredients

- ☐ 2 cups wheatmeal biscuit crumbs
- ☐ 0.3 cup brandy
- ☐ 0.3 cup butter melted
- ☐ 1 tablespoon cornstarch
- ☐ 24 ounce cream cheese softened
- ☐ 0.3 cup rum dark
- ☐ 0.8 cup eggnog homemade canned
- ☐ 5 large eggs
- ☐ 0.5 teaspoon ground nutmeg

- ☐ 1 cup sugar
- ☐ 2 tablespoons sugar

## Equipment


- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

## Directions

- ☐ Combine first 4 ingredients; stir well. Firmly press crumb mixture onto bottom and 1 1/2" up sides of a lightly greased 9" springform pan.
- ☐ Bake at 325 for 12 to 15 minutes.
- ☐ Remove to a wire rack; let cool.
- ☐ Beat cream cheese at medium speed of an electric mixer until creamy; gradually add 1 cup sugar and cornstarch, beating well.
- ☐ Add eggs, one at a time, beating after each addition. Stir in eggnog, rum, and brandy.
- ☐ Pour batter into prepared crust.
- ☐ Bake at 325 for 1 hour. (Center will be soft.)
- ☐ Remove from oven and gently run a knife around edge of pan to release cheesecake from sides; return to oven. Turn oven off; leave cheesecake in oven, with oven door partially opened, 30 minutes.
- ☐ Let cool to room temperature in pan on a wire rack. Cover and chill 8 hours.
- ☐ Remove sides of pan and top cheesecake with Sugared Rose Petals, if desired.

## Nutrition Facts



 **PROTEIN 7.27%**  **FAT 59.26%**  **CARBS 33.47%**

# Properties

Glycemic Index:48.4, Glycemic Load:40.04, Inflammation Score:-8, Nutrition Score:14.407826266859%

## Nutrients (% of daily need)

Calories: 794.12kcal (39.71%), Fat: 50.74g (78.05%), Saturated Fat: 21.86g (136.62%), Carbohydrates: 64.47g (21.49%), Net Carbohydrates: 63.67g (23.15%), Sugar: 35.27g (39.19%), Cholesterol: 216.79mg (72.26%), Sodium: 971.18mg (42.23%), Alcohol: 5.01g (100%), Alcohol %: 2.51% (100%), Protein: 14.01g (28.03%), Phosphorus: 436.34mg (43.63%), Selenium: 29.23µg (41.75%), Vitamin A: 1699.64IU (33.99%), Vitamin B2: 0.57mg (33.29%), Vitamin B1: 0.29mg (19.67%), Calcium: 163.3mg (16.33%), Folate: 64.17µg (16.04%), Iron: 2.67mg (14.82%), Vitamin E: 2.18mg (14.56%), Manganese: 0.26mg (12.96%), Vitamin B5: 1.25mg (12.49%), Vitamin B12: 0.66µg (11.08%), Vitamin B3: 2.11mg (10.57%), Potassium: 332.47mg (9.5%), Zinc: 1.23mg (8.23%), Vitamin B6: 0.14mg (7.08%), Magnesium: 26.53mg (6.63%), Vitamin D: 0.91µg (6.07%), Copper: 0.1mg (4.84%), Vitamin K: 4.38µg (4.17%), Fiber: 0.8g (3.22%)