



Triple-Citrus Cheesecake

 Vegetarian

READY IN



395 min.

SERVINGS



16

CALORIES



332 kcal

DESSERT

Ingredients

- 0.3 cup brown sugar packed
- 0.3 cup butter melted
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 2 Tbsp flour
- 1 cup graham cracker crumbs
- 1 cup granulated sugar
- 1 tsp lemon zest

1 tsp vanilla

Equipment

bowl

frying pan

oven

knife

blender

springform pan

Directions

Heat oven to 325F.

Combine graham crumbs, brown sugar and butter; press onto bottom of 9-inch springform pan.

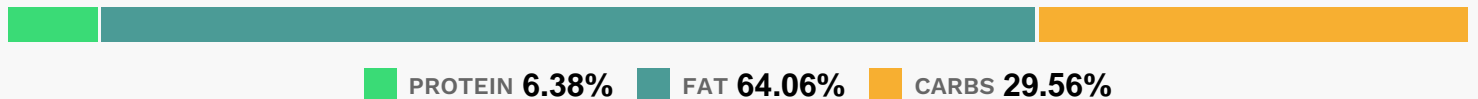
Bake 10 min.

Beat cream cheese, granulated sugar, flour and vanilla in large bowl with mixer until blended.

Add eggs, 1 at a time, mixing on low speed after each just until blended. Stir in remaining ingredients; pour over crust.

Bake 1 hour 5 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

Nutrition Facts



Properties

Glycemic Index:18.51, Glycemic Load:12.92, Inflammation Score:-5, Nutrition Score:4.4208695609932%

Nutrients (% of daily need)

Calories: 331.64kcal (16.58%), Fat: 24g (36.93%), Saturated Fat: 13.7g (85.65%), Carbohydrates: 24.93g (8.31%), Net Carbohydrates: 24.71g (8.99%), Sugar: 20.34g (22.6%), Cholesterol: 105.81mg (35.27%), Sodium: 252.52mg (10.98%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Protein: 5.37g (10.75%), Vitamin A: 909.57IU (18.19%),

Selenium: 8.74µg (12.48%), Vitamin B2: 0.2mg (11.87%), Phosphorus: 95.13mg (9.51%), Calcium: 70.42mg (7.04%), Vitamin B5: 0.51mg (5.06%), Vitamin E: 0.69mg (4.58%), Vitamin B12: 0.23µg (3.81%), Folate: 14.57µg (3.64%), Zinc: 0.54mg (3.6%), Potassium: 108.1mg (3.09%), Iron: 0.56mg (3.09%), Vitamin B6: 0.06mg (2.92%), Magnesium: 10.26mg (2.57%), Vitamin B1: 0.04mg (2.47%), Vitamin B3: 0.32mg (1.61%), Vitamin D: 0.22µg (1.47%), Vitamin K: 1.47µg (1.4%), Copper: 0.02mg (1.22%)