



## Zweiback Cheesecake

READY IN



80 min.

SERVINGS



8

CALORIES



479 kcal

DESSERT

### Ingredients

- ☐ 3.3 cups curd cottage cheese dry
- ☐ 4 eggs
- ☐ 4 tablespoons flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 1 cup heavy cream
- ☐ 0.5 cup butter melted
- ☐ 1 pinch salt
- ☐ 4 ounce zweiback toast
- ☐ 1 teaspoon vanilla extract

☐ 1 cup sugar white

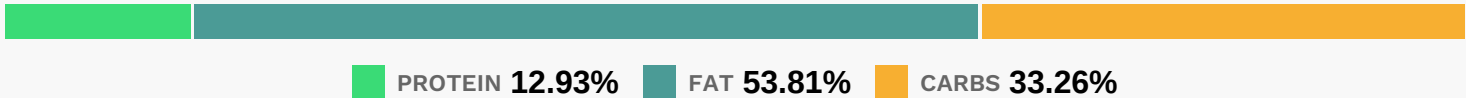
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ springform pan

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Crush zwieback into crumbs. In a medium bowl, combine zwieback crumbs, 1/2 cup sugar, cinnamon and melted margarine.
- ☐ Mix well and press into the bottom and sides of a 9 inch springform pan.
- ☐ In a large bowl, cream cottage cheese and 1 1/4 cup sugar until smooth. Beat in eggs one at a time. Beat in the flour and salt.
- ☐ Mix in cream and vanilla.
- ☐ Pour batter into crust and bake in preheated oven for 1 hour. Cool completely before removing from pan.

## Nutrition Facts



## Properties

Glycemic Index:22.14, Glycemic Load:20.37, Inflammation Score:-6, Nutrition Score:9.4995652657488%

## Nutrients (% of daily need)

Calories: 478.7kcal (23.94%), Fat: 28.89g (44.45%), Saturated Fat: 11.57g (72.31%), Carbohydrates: 40.17g (13.39%), Net Carbohydrates: 39.45g (14.35%), Sugar: 29.11g (32.34%), Cholesterol: 131.21mg (43.74%), Sodium: 551.45mg (23.98%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 15.62g (31.24%), Selenium: 22.38µg (31.98%), Vitamin A: 1193.62IU (23.87%), Phosphorus: 229.06mg (22.91%), Vitamin B2: 0.38mg (22.54%), Calcium: 135.16mg (13.52%), Folate: 44.32µg (11.08%), Vitamin B12: 0.66µg (10.92%), Vitamin B5: 0.99mg (9.94%), Manganese: 0.18mg (9.15%), Vitamin B1: 0.13mg (8.63%), Vitamin E: 1.07mg (7.11%), Vitamin D: 1.01µg (6.72%), Iron: 1.18mg (6.55%), Zinc: 0.86mg (5.72%), Potassium: 186.04mg (5.32%), Vitamin B6: 0.1mg (5.14%), Vitamin B3: 0.92mg (4.58%), Magnesium: 17.36mg (4.34%), Copper: 0.07mg (3.73%), Fiber: 0.72g (2.88%), Vitamin K: 1.67µg (1.59%)