

# Hazelnut Cheesecake II

Montague Inn - Saginaw, MI

*The Great Country Inns of America Cookbook (2nd ed) (1992)*

## Servings: 12

2 1/4 pounds cream cheese, softened

1 tablespoon vanilla extract

1/3 tablespoon almond extract

1 1/2 cups sugar

6 eggs

3/4 cup toasted chopped hazelnuts,  
ground

1/4 cup Frangelico (hazelnut  
liqueur)

whipped cream flavored with  
Frangelico (for topping)

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In a bowl, beat the cream cheese until smooth. Add the vanilla and almond extract. Add the sugar gradually. When completely mixed, add the eggs, one at a time. Add the ground hazelnuts. Pour the mixture into a ten-inch round cake pan with parchment paper lining on the bottom (Grease the paper and sides of the pan.) Drizzle the Frangelico over the mixture and stir it in with a toothpick.

Place the pan in a water bath and bake at 450 degrees for 15 minutes. Reduce the heat to 300 degrees. Bake for one hour or until a knife inserted in the center comes out almost clean.

Let cool completely and turn the pan upside down on a cake plate. Peel off the parchment paper. You may invert the cheesecake onto another cake plate if you would like it topside up.

Refrigerate until ready to serve.

Top with whipped cream flavored with Frangelico.

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Per Serving (excluding unknown items): 435 Calories; 32g Fat (66.0% calories from fat); 10g Protein; 28g Carbohydrate; 0g Dietary Fiber; 199mg Cholesterol; 287mg Sodium. Exchanges: 1 1/2 Lean Meat; 5 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

Calories (kcal):

435

Vitamin B6 (mg):

.1mg  
1

% Calories from Fat:	66.0%
% Calories from Carbohydrates:	25.3%
% Calories from Protein:	8.7%
Total Fat (g):	32g
Saturated Fat (g):	19g
Monounsaturated Fat (g):	9g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	199mg
Carbohydrate (g):	28g
Dietary Fiber (g):	0g
Protein (g):	10g
Sodium (mg):	287mg
Potassium (mg):	136mg
Calcium (mg):	81mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	0mg
Vitamin A (i.u.):	1337IU
Vitamin A (r.e.):	401RE

Vitamin B12 (mcg):	.7mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.3mg
Folacin (mcg):	23mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	4
% Refuse:	0.0%

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### Food Exchanges

Grain (Starch):	0
Lean Meat:	1 1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	5 1/2
Other Carbohydrates:	1 1/2

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## Nutrition Facts

Servings per Recipe: 12

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### Amount Per Serving

**Calories** 435 Calories from Fat: 287

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#### % Daily Values\*

<b>Total Fat</b> 32g	49%
Saturated Fat 19g	97%
<b>Cholesterol</b> 199mg	66%
<b>Sodium</b> 287mg	12%
<b>Total Carbohydrates</b> 28g	9%
Dietary Fiber 0g	0%
<b>Protein</b> 10g	
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<b>Vitamin A</b>	27%
<b>Vitamin C</b>	0%
<b>Calcium</b>	8%
<b>Iron</b>	8%

\* Percent Daily Values are based on a 2000 calorie diet.