

Ginger-Cider Cheesecake

*Our Best Recipes
Meredith Corporation*

Servings: 12

*30 (7 ounces) gingersnaps
1/4 cup (one-half stick) butter,
melted
1 tablespoon granulated sugar
3 packages (8 ounce ea) cream cheese,
softened
1/2 cup granulated sugar
1/2 cup packed brown sugar
3 tablespoons all-purpose flour
1/2 cup apple cider
3 eggs, lightly beaten
1/4 cup candied ginger root, finely
chopped
2 tablespoons fresh ginger, grated
additional gingersnaps (for topping)
fresh sage leaves (for garnish)
(optional)*

CRANBERRY GLAZE

*1 cup apple cider
1 cup cranberries
1/4 cup sugar*

Preparation Time: 45 minutes

Bake: 45 minutes

Preheat the oven to 350 degrees.

For the crust: Place the ginger snaps in a food processor. Process until fine. Add the butter and one tablespoon of granulated sugar. Process until combined. Press the mixture into the bottom and 1-1/2 inches up the side of a nine-inch springform pan.

For the filling: In a large bowl, beat the cream cheese, one-half cup of granulated sugar, brown sugar and the flour on medium until smooth. Beat in the cider just until combined. Stir in the eggs, candied ginger and the fresh ginger. Pour into the crust-lined pan. Arrange additional gingersnaps over the top. Place on a rimmed baking sheet.

Bake for 45 to 50 minutes or until the edges puff and the center is nearly set.

Cool in the pan on a wire rack for 15 minutes. Use a knife to loosen the cheesecake from the sides of the pan. Cool for 30 minutes more. Remove the sides of the pan. Cool completely.

Cover. Chill for three to four hours before serving.

Make the Cranberry Glaze: In a small saucepan, combine one cup of apple cider, one cup of cranberries and 1/4 cup of sugar. Bring to a boil, stirring to dissolve the sugar. Reduce the heat. Boil gently, uncovered, for 25 minutes or until syrupy. Cool.

To serve: Spoon the Cranberry Glaze over the cheesecake. Sprinkle with fresh sage leaves, if desired.

Per Serving (excluding unknown items): 2427 Calories; 72g Fat (26.4% calories from fat); 34g Protein; 415g Carbohydrate; 11g Dietary Fiber; 122mg Cholesterol; 3458mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Fruit; 14 Fat; 26 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	2427	Vitamin B6 (mg):	.1mg
% Calories from Fat:	26.4%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	68.0%	Thiamin B1 (mg):	.7mg
% Calories from Protein:	5.6%	Riboflavin B2 (mg):	1.6mg
Total Fat (g):	72g	Folacin (mcg):	374mcg
Saturated Fat (g):	21g	Niacin (mg):	16mg
Monounsaturated Fat (g):	27g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	19g	Alcohol (kcal):	0
Cholesterol (mg):	122mg	% Daily Values:	n n%
Carbohydrate (g):	415g	Food Exchanges	
Dietary Fiber (g):	11g	Grain (Starch):	0
Protein (g):	34g	Lean Meat:	1
Sodium (mg):	3458mg	Vegetable:	0
Potassium (mg):	1884mg	Fruit:	1/2
Calcium (mg):	447mg	Non-Fat Milk:	0
Iron (mg):	33mg	Fat:	14
Zinc (mg):	3mg	Other Carbohydrates:	26 1/2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	975IU		
Vitamin A (r.e.):	285RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 2427 **Calories from Fat:** 642

% Daily Values*

Total Fat 72g	110%
Saturated Fat 21g	107%
Cholesterol 122mg	41%
Sodium 3458mg	144%
Total Carbohydrates 415g	138%
Dietary Fiber 11g	44%
Protein 34g	
Vitamin A	19%
Vitamin C	2%
Calcium	45%
Iron	181%

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