



Bittersweet Chocolate Cheesecake with White Truffle Sauce

READY IN



285 min.

SERVINGS



12

CALORIES



419 kcal

DESSERT

Ingredients

- 16 oz cream cheese softened
- 1 teaspoon vanilla
- 0.7 cup sugar
- 1 tablespoon flour all-purpose
- 3 eggs
- 8 oz baker's chocolate cooled melted
- 1 serving strawberries fresh
- 6 oz chocolate white chopped

- 2 tablespoons butter
- 0.5 cup whipping cream

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- hand mixer
- springform pan

Directions

- Heat oven to 275°F. Lightly grease bottom and side of 9-inch springform pan. In medium bowl, beat cream cheese and vanilla with electric mixer on medium speed until smooth. Gradually add sugar, beating until fluffy. Beat in flour. Beat in eggs, one at a time. Beat in chocolate.
- Pour into pan.
- Bake about 1 hour 15 minutes or until center is set. (Do not insert a knife because the hole could cause cheesecake to crack.) Cool at room temperature 15 minutes.
- Run knife around side of pan to loosen cheesecake. Cover and refrigerate about 3 hours or until chilled.
- In 2-quart saucepan, melt white chocolate and butter over low heat, stirring constantly (mixture will be thick and grainy); remove from heat. Stir in whipping cream until smooth. Cover and refrigerate about 2 hours or until chilled.
- Run knife around side of pan to loosen cheesecake; remove side of pan.
- Let cheesecake stand at room temperature 15 minutes before cutting.
- Serve cheesecake with sauce and berries. Store in refrigerator.

Nutrition Facts



■ PROTEIN 6.57% ■ FAT 67.75% ■ CARBS 25.68%

Properties

Glycemic Index:23.51, Glycemic Load:14.79, Inflammation Score:-7, Nutrition Score:11.544782731844%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg Pelargonidin: 2.98mg, Pelargonidin: 2.98mg, Pelargonidin: 2.98mg, Pelargonidin: 2.98mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 12.53mg, Catechin: 12.53mg, Catechin: 12.53mg, Catechin: 12.53mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 26.86mg, Epicatechin: 26.86mg, Epicatechin: 26.86mg, Epicatechin: 26.86mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 419.46kcal (20.97%), Fat: 34.02g (52.34%), Saturated Fat: 19.52g (121.98%), Carbohydrates: 29.01g (9.67%), Net Carbohydrates: 25.58g (9.3%), Sugar: 22.01g (24.45%), Cholesterol: 93.28mg (31.09%), Sodium: 176.56mg (7.68%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Caffeine: 15.12mg (5.04%), Protein: 7.43g (14.86%), Manganese: 0.85mg (42.39%), Copper: 0.64mg (32.15%), Iron: 3.65mg (20.28%), Magnesium: 70.73mg (17.68%), Phosphorus: 172.63mg (17.26%), Vitamin A: 801.98IU (16.04%), Zinc: 2.3mg (15.35%), Fiber: 3.42g (13.69%), Selenium: 9.42µg (13.46%), Vitamin B2: 0.22mg (13.16%), Calcium: 99.53mg (9.95%), Vitamin C: 7.19mg (8.72%), Potassium: 292.63mg (8.36%), Vitamin E: 0.85mg (5.67%), Vitamin B5: 0.55mg (5.47%), Folate: 19.3µg (4.82%), Vitamin B12: 0.28µg (4.64%), Vitamin K: 4.53µg (4.32%), Vitamin B1: 0.06mg (3.99%), Vitamin B6: 0.06mg (3.13%), Vitamin D: 0.38µg (2.52%), Vitamin B3: 0.5mg (2.48%)