



Bittersweet Chocolate Cheesecake with White Truffle Sauce

READY IN



285 min.

SERVINGS



12

CALORIES



462 kcal

DESSERT

Ingredients

- 6 oz chocolate white chopped
- 8 oz baker's chocolate cooled melted
- 2 tablespoons butter
- 16 oz cream cheese softened
- 3 eggs
- 1 tablespoon flour all-purpose
- 12 servings strawberries fresh
- 0.7 cup sugar

- 1 teaspoon vanilla
- 0.5 cup whipping cream

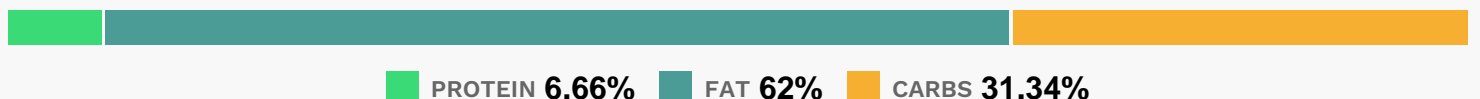
Equipment

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

Directions

- Heat oven to 275F. 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



Properties

Glycemic Index:23.51, Glycemic Load:17.79, Inflammation Score:-8, Nutrition Score:19.175217524819%

Flavonoids

Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 35.78mg, Pelargonidin: 35.78mg, Pelargonidin: 35.78mg, Pelargonidin: 35.78mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 16.64mg, Catechin: 16.64mg, Catechin: 16.64mg, Catechin: 16.64mg Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg Epicatechin: 27.41mg, Epicatechin: 27.41mg, Epicatechin: 27.41mg, Epicatechin: 27.41mg Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Naringenin: 0.37mg, Naringenin: 0.37mg, Naringenin: 0.37mg, Naringenin: 0.37mg Kaempferol: 0.72mg, Kaempferol: 0.72mg, Kaempferol: 0.72mg, Kaempferol: 0.72mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 1.6mg, Quercetin: 1.6mg, Quercetin: 1.6mg, Quercetin: 1.6mg Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg

Nutrients (% of daily need)

Calories: 461.7kcal (23.09%), Fat: 34.42g (52.95%), Saturated Fat: 19.54g (122.11%), Carbohydrates: 39.14g (13.05%), Net Carbohydrates: 33.08g (12.03%), Sugar: 28.46g (31.62%), Cholesterol: 93.28mg (31.09%), Sodium: 177.88mg (7.73%), Alcohol: 0.11g (100%), Alcohol %: 0.06% (100%), Caffeine: 15.12mg (5.04%), Protein: 8.31g (16.63%), Vitamin C: 84.81mg (102.8%), Manganese: 1.36mg (67.87%), Copper: 0.71mg (35.32%), Fiber: 6.06g (24.25%), Iron: 4.19mg (23.29%), Magnesium: 87.89mg (21.97%), Phosphorus: 204.32mg (20.43%), Zinc: 2.49mg (16.58%), Vitamin A: 817.82IU (16.36%), Vitamin B2: 0.25mg (14.87%), Selenium: 9.95µg (14.21%), Potassium: 494.59mg (14.13%), Folate: 50.98µg (12.74%), Calcium: 120.65mg (12.06%), Vitamin E: 1.23mg (8.23%), Vitamin B5: 0.71mg (7.12%), Vitamin K: 7.44µg (7.08%), Vitamin B6: 0.12mg (6.23%), Vitamin B1: 0.09mg (6.1%), Vitamin B3: 1.01mg (5.03%), Vitamin B12: 0.28µg (4.64%), Vitamin D: 0.38µg (2.52%)