



Black and White Cheesecake

READY IN



45 min.

SERVINGS



8

CALORIES



878 kcal

DESSERT

Ingredients

- 0.8 cup butter
- 3 tablespoons butter melted
- 3 ounce coconut chips
- 1.5 cups shortbread cookie crumbs
- 3 ounce cream cheese softened
- 8 ounce cream cheese softened
- 0.3 cup cream of coconut
- 3 large eggs
- 2 tablespoons powdered sugar

- 1 ounce bittersweet chocolate
- 0.5 cup sugar
- 2 tablespoons sugar
- 0.5 teaspoon vanilla extract
- 1.3 cups whipping cream

Equipment

- frying pan
- sauce pan
- oven
- wire rack
- hand mixer
- springform pan

Directions

- Combine first 3 ingredients; stir well. Press into bottom of a greased 9" springform pan.
- Bake at 350 for 10 to 12 minutes or until toasted.
- Remove from oven, and reduce oven temperature to 30
- Combine 3/4 cup butter and chocolate in a heavy saucepan. Cook over medium-low heat until melted, stirring often.
- Remove from heat, and let cool.
- Beat cream cheese at medium speed of an electric mixer until creamy.
- Add 1/2 cup sugar; beat well.
- Add eggs, one at a time, beating just until blended after each addition. Stir in cooled chocolate mixture and cream of coconut.
- Pour over crust in pan.
- Bake at 300 for 40 minutes or until cheesecake is barely set.
- Let cool to room temperature in pan on a wire rack; cover and chill 8 hours.

- Beat whipping cream at high speed until foamy; gradually add powdered sugar, beating until soft peaks form.
- Add vanilla; beat just until blended.
- Carefully remove sides of springform pan.
- Place cheesecake on serving plate. Frost top and sides with whipped cream mixture. Gently press coconut onto sides, and sprinkle on top of frosted cheesecake. Chill thoroughly.
- Note: For coconut chips, we used Melissa's. You can find them near packets of dried fruits in grocery stores; you can also buy these fat coconut shavings in stores where nuts are sold in bulk. Or you can substitute flaked coconut.

Nutrition Facts

PROTEIN 4.03% **FAT 67.56%** **CARBS 28.41%**

Properties

Glycemic Index:40.31, Glycemic Load:30.9, Inflammation Score:-8, Nutrition Score:11.079130437063%

Nutrients (% of daily need)

Calories: 878.19kcal (43.91%), Fat: 66.65g (102.54%), Saturated Fat: 28.15g (175.95%), Carbohydrates: 63.05g (21.02%), Net Carbohydrates: 61.3g (22.29%), Sugar: 39.18g (43.54%), Cholesterol: 151.35mg (50.45%), Sodium: 624.68mg (27.16%), Alcohol: 0.09g (100%), Alcohol %: 0.05% (100%), Caffeine: 3.05mg (1.02%), Protein: 8.95g (17.91%), Vitamin A: 2160.36IU (43.21%), Vitamin B2: 0.4mg (23.7%), Selenium: 13.43µg (19.19%), Vitamin E: 2.8mg (18.67%), Phosphorus: 153.2mg (15.32%), Manganese: 0.27mg (13.61%), Folate: 52.34µg (13.09%), Vitamin B1: 0.19mg (12.81%), Iron: 2.1mg (11.69%), Vitamin B3: 1.8mg (9.02%), Calcium: 89.94mg (8.99%), Vitamin B5: 0.83mg (8.29%), Fiber: 1.75g (7%), Vitamin K: 7.2µg (6.86%), Potassium: 229.36mg (6.55%), Vitamin D: 0.97µg (6.47%), Vitamin B6: 0.12mg (6.05%), Magnesium: 23.55mg (5.89%), Zinc: 0.87mg (5.83%), Vitamin B12: 0.34µg (5.75%), Copper: 0.11mg (5.68%), Vitamin C: 0.95mg (1.15%)