



Cheesecake with Ginger-Lime Candied Raspberries

READY IN



45 min.

SERVINGS



8

CALORIES



533 kcal

DESSERT

Ingredients

- ☐ 10 ounces cream cheese cut into 10 pieces, room temperature
- ☐ 0.3 cup crème fraîche sour
- ☐ 1 tablespoon mint leaves fresh plus more for garnish thinly sliced
- ☐ 1 teaspoon gelatin powder unflavored
- ☐ 1 tablespoon ginger minced peeled
- ☐ 1 cup heavy whipping cream soft beaten
- ☐ 1 teaspoon juice of lime fresh
- ☐ 0.3 cup orange juice fresh

- ☐ 6 ounce raspberries fresh
- ☐ 1 pinch sea salt fine
- ☐ 1 cup shortbread cookies finely (such as Walkers)
- ☐ 0.3 cup sugar
- ☐ 8 tablespoons butter unsalted cut into 8 pieces, room temperature (1 stick)

Equipment

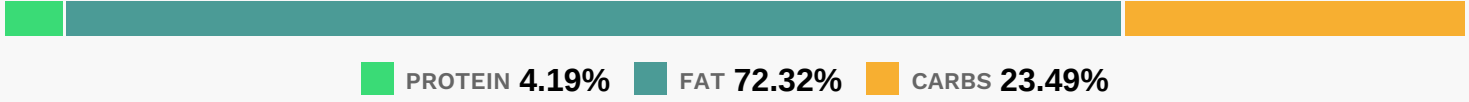
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ plastic wrap
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Lightly coat an 8x8x2" baking pan with nonstick spray; line with plastic wrap, leaving a generous overhang.
- ☐ Mix crumbs, butter, and salt in a medium bowl until it resembles moist sand. Press evenly onto bottom of pan. Cover; chill.
- ☐ Place 2 tablespoons. cold water in a small saucepan; sprinkle gelatin over.
- ☐ Let stand until gelatin is soft, 5–10 minutes.
- ☐ Using an electric mixer on medium–high speed, beat sugar, butter, and salt in a medium bowl until light and fluffy, about 5 minutes. With motor running, add cream cheese 1 piece at a time, occasionally scraping down sides of bowl. Beat in crème fraîche, orange juice, and lime juice.
- ☐ Gently heat gelatin over lowest heat, stirring constantly, just until gelatin dissolves. Scrape gelatin into cream cheese mixture; beat to blend. Fold in whipped cream just to incorporate.
- ☐ Pour mixture over crust; smooth top. Chill until set, about 3 hours. DO AHEAD: Cheesecake can be made 3 days ahead. Cover and keep chilled, or freeze airtight for up to 2 weeks.
- ☐ Cook first 3 ingredients, 1 tablespoon mint, lime juice, and 1 tablespoon water in a small saucepan over low heat until raspberries are soft and juices are released, 2–3 minutes.

- ☐
- Transfer to a small bowl. Cover with plastic wrap and chill for atleast1hourandupto1day.
- ☐
- Using plastic wrap overhang, lift cheese-cake from pan and place on a flat surface.
- ☐
- Cut into pieces; place on plates. Spoon candied raspberries over; drizzle with sauce and garnish with mint.

Nutrition Facts



Properties

Glycemic Index:31.76, Glycemic Load:17.45, Inflammation Score:-7, Nutrition Score:8.086521718813%

Flavonoids

Cyanidin: 9.73mg, Cyanidin: 9.73mg, Cyanidin: 9.73mg, Cyanidin: 9.73mg Petunidin: 0.07mg, Petunidin: 0.07mg, Petunidin: 0.07mg, Petunidin: 0.07mg Delphinidin: 0.28mg, Delphinidin: 0.28mg, Delphinidin: 0.28mg, Delphinidin: 0.28mg Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg Pelargonidin: 0.21mg, Pelargonidin: 0.21mg, Pelargonidin: 0.21mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.75mg, Epicatechin: 0.75mg, Epicatechin: 0.75mg, Epicatechin: 0.75mg Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg Eriodictyol: 0.22mg, Eriodictyol: 0.22mg, Eriodictyol: 0.22mg, Eriodictyol: 0.22mg Hesperetin: 1.05mg, Hesperetin: 1.05mg, Hesperetin: 1.05mg Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg, Naringenin: 0.17mg Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg

Nutrients (% of daily need)

Calories: 533.37kcal (26.67%), Fat: 43.62g (67.1%), Saturated Fat: 24.32g (152.02%), Carbohydrates: 31.87g (10.62%), Net Carbohydrates: 30.02g (10.92%), Sugar: 16.7g (18.55%), Cholesterol: 103.75mg (34.58%), Sodium: 233.96mg (10.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.69g (11.37%), Vitamin A: 1382.69IU (27.65%), Vitamin B2: 0.26mg (15.41%), Manganese: 0.29mg (14.3%), Vitamin E: 1.84mg (12.29%), Vitamin C: 10.12mg (12.27%), Folate: 37µg (9.25%), Selenium: 6.47µg (9.25%), Phosphorus: 92.03mg (9.2%), Vitamin B1: 0.14mg (9.03%), Calcium: 76.73mg (7.67%), Fiber: 1.85g (7.41%), Vitamin K: 7.71µg (7.34%), Iron: 1.17mg (6.48%), Vitamin B3: 1.21mg (6.05%), Vitamin B5: 0.5mg (4.97%), Potassium: 169.14mg (4.83%), Vitamin D: 0.69µg (4.57%), Magnesium: 16.98mg (4.24%), Copper: 0.08mg (3.89%), Vitamin B6: 0.07mg (3.59%), Zinc: 0.53mg (3.56%), Vitamin B12: 0.16µg (2.74%)