



Cherry Almond Cheesecake on a Stick

READY IN



250 min.

SERVINGS



16

CALORIES



400 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 1 cup almonds toasted coarsely chopped
- 2 tablespoons apple juice (cherry-flavor brandy)
- 20 ounce cacao bittersweet chocolate baking chips 60% ghirardelli®
- 16 wooden craft sticks
- 0.3 cup cherries dried red chopped
- 16 ounce cream cheese softened
- 2 large eggs slightly beaten
- 2 tablespoons flour all-purpose

- 0.3 cup coarsely graham cracker pieces crushed
- 0.8 cup granulated sugar

Equipment

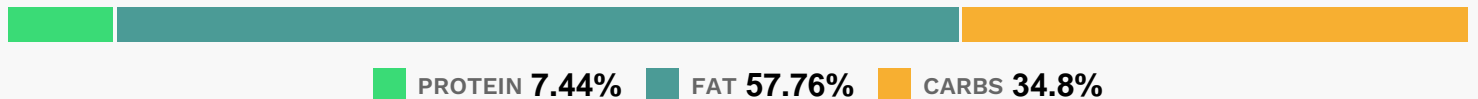
- bowl
- frying pan
- baking paper
- oven
- knife
- wire rack
- baking pan
- hand mixer
- wooden spoon
- aluminum foil
- microwave
- spatula

Directions

- In a small bowl, combine dried cherries and Kirsch.
- Let stand while preparing cheesecake filling. Line the bottom and sides of an 8x8x2-inch square baking pan with foil, making the foil as smooth as possible.
- Preheat oven to 325 degrees F. For cheesecake filling, in a large bowl, combine cream cheese, sugar, flour, and almond extract; beat with an electric mixer on medium speed until combined. Using a spatula or wooden spoon, stir in eggs (do not over mix). Stir in the cherries, Kirsch, and graham cracker pieces.
- Pour filling into prepared pan.
- Bake on the middle oven rack for 35 to 40 minutes or until the center appears set when gently shaken.
- Cool cheesecake in the pan on a wire rack for 1 hour. Cover and freeze cheesecake for 2 hours or until firm.

- Line a large tray or plate with parchment paper or waxed paper; set aside.
- Remove cheesecake from pan. Peel away foil. Using a sharp knife dipped in warm water, cut the cheesecake into 16 small squares. Insert a stick into the side of each piece of cheesecake.
- Lay on the prepared tray.
- In a large microwave-safe bowl, place the Ghirardelli® 60% Cacao Bittersweet Chocolate Baking Chips. Microwave on medium power (50 percent) for 1 minute.
- Remove and stir. If chocolate is not melted, return to microwave and repeat heating step, stirring every 30 seconds to avoid scorching. Stir until smooth.
- Place almonds in a shallow dish.
- Carefully hold a cheesecake by the stick over the bowl and spoon melted chocolate over the cheesecake pieces, spreading with the back of a spoon to evenly coat. Dip one end of coated pieces into chopped almonds. Return to the prepared tray. If necessary, refrigerate before serving to set. Enjoy immediately or refrigerate in an airtight container for up to 2 days.

Nutrition Facts



Properties

Glycemic Index:21.93, Glycemic Load:8.51, Inflammation Score:-4, Nutrition Score:8.3426087395005%

Flavonoids

Cyanidin: 1.09mg, Cyanidin: 1.09mg, Cyanidin: 1.09mg, Cyanidin: 1.09mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg Epicatechin: 0.29mg, Epicatechin: 0.29mg, Epicatechin: 0.29mg, Epicatechin: 0.29mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Isorhamnetin: 0.24mg, Isorhamnetin: 0.24mg, Isorhamnetin: 0.24mg, Isorhamnetin: 0.24mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 400.33kcal (20.02%), Fat: 26.13g (40.2%), Saturated Fat: 16.57g (103.53%), Carbohydrates: 35.42g (11.81%), Net Carbohydrates: 32.76g (11.91%), Sugar: 23.86g (26.51%), Cholesterol: 52.24mg (17.41%), Sodium: 148.57mg (6.46%), Alcohol: 0.04g (100%), Alcohol %: 0.05% (100%), Protein: 7.57g (15.14%), Vitamin E: 3.17mg

(21.12%), Calcium: 165.9mg (16.59%), Vitamin B2: 0.27mg (16.01%), Manganese: 0.27mg (13.66%), Phosphorus: 135.9mg (13.59%), Zinc: 1.79mg (11.96%), Fiber: 2.66g (10.66%), Magnesium: 42.09mg (10.52%), Potassium: 358.41mg (10.24%), Selenium: 6.96µg (9.94%), Vitamin A: 437.94IU (8.76%), Copper: 0.17mg (8.62%), Iron: 1.06mg (5.87%), Vitamin B5: 0.59mg (5.86%), Folate: 20.78µg (5.2%), Vitamin B1: 0.08mg (5.02%), Vitamin B6: 0.09mg (4.57%), Vitamin K: 4.58µg (4.36%), Vitamin B3: 0.85mg (4.25%), Vitamin B12: 0.22µg (3.62%)