

Chocolate Cherry Cheesecake

READY IN



45 min.

SERVINGS



6

CALORIES



781 kcal

DESSERT

Ingredients

- 1 teaspoon cocoa powder
- 7 grams double-acting baking powder
- 450 grams bittersweet chocolate chopped
- 1 tbsp butter
- 200 grams cherries red canned
- 80 grams cherry juice
- 2 tablespoons cornstarch
- 200 grams cream cheese
- 1 eggs

- 4 eggs beaten
- 0.3 cup flour
- 1 tablespoon juice of lemon
- 500 grams german quark
- 0.2 teaspoon salt
- 60 grams sugar
- 1 teaspoon vanilla extract
- 8 grams tsp vanilla sugar

Equipment

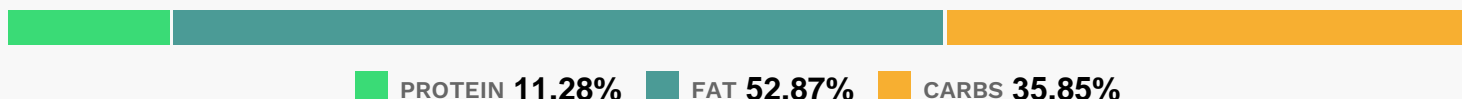
- bowl
- baking paper
- oven
- pot
- sieve
- springform pan

Directions

- Grease a 10 inch springform pan and line with a baking paper. To prepare the crust, combine and sieve first five ingredients first in a bowl, cut in butter and egg until a smooth dough forms. Press firmly on the bottom and sides of prepare pan. Use a fork to prick the crust in regular intervals. Cover and chill the crust for 30 minutes. Pre-heat oven to 200C/400F. Stir chopped chocolate and sugar in a heatproof bowl set over a pan of simmering water until melted and smooth.
- Remove bowl from over water and stir in the vanilla extract.
- Let cool briefly until lukewarm but still pourable. Blend quark and cream cheese in another bowl until smooth.
- Add in cocoa powder and 1 tbsp cornstarch. Stir to combine. Blend in eggs, one at a time. Gently stir in lukewarm chocolate until completely blended.
- Pour filling over crust. Press cherries lightly into chocolate mixture if using.

- Bake until the filling is set, about 50 minutes. Turn off the oven and let cool in oven with door ajar for about 1 hour. Take out and cool completely. Chill the cake overnight. In a pot, combine sugar and 1 tbsp cornstarch.
- Add in cherry, lemon juice and stir until smooth. Cook over medium heat, stirring, until the mixture boils and thickens.
- Remove from heat and let cool.
- Drizzle the chocolate cheesecake with cherry sauce or simply just dust with icing sugar.

Nutrition Facts



Properties

Glycemic Index:67.7, Glycemic Load:12.6, Inflammation Score:-7, Nutrition Score:18.493043478261%

Flavonoids

Cyanidin: 10.07mg, Cyanidin: 10.07mg, Cyanidin: 10.07mg, Cyanidin: 10.07mg Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg Peonidin: 0.5mg, Peonidin: 0.5mg, Peonidin: 0.5mg, Peonidin: 0.5mg Catechin: 1.56mg, Catechin: 1.56mg, Catechin: 1.56mg, Catechin: 1.56mg Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg Epicatechin: 1.99mg, Epicatechin: 1.99mg, Epicatechin: 1.99mg, Epicatechin: 1.99mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.79mg, Quercetin: 0.79mg, Quercetin: 0.79mg, Quercetin: 0.79mg

Taste

Sweetness: 100%, Saltiness: 36.07%, Sourness: 35.93%, Bitterness: 20.05%, Savoriness: 15.9%, Fattiness: 74.38%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 781.41kcal (39.07%), Fat: 46.04g (70.83%), Saturated Fat: 25.74g (160.87%), Carbohydrates: 70.24g (23.41%), Net Carbohydrates: 63.3g (23.02%), Sugar: 49.33g (54.81%), Cholesterol: 179.66mg (59.88%), Sodium: 465.65mg (20.25%), Alcohol: 0.23g (1.27%), Caffeine: 64.88mg (21.63%), Protein: 22.1g (44.22%), Manganese: 1.08mg (53.85%), Copper: 1.01mg (50.27%), Magnesium: 145.72mg (36.43%), Phosphorus: 343.83mg (34.38%), Iron: 6.03mg (33.52%), Selenium: 22.38µg (31.98%), Fiber: 6.94g (27.74%), Vitamin B2: 0.32mg (18.95%), Zinc: 2.71mg

(18.04%), Potassium: 629.42mg (17.98%), Calcium: 175.36mg (17.54%), Vitamin A: 763.79IU (15.28%), Vitamin B5: 1.07mg (10.73%), Vitamin B12: 0.54µg (8.98%), Vitamin E: 1.2mg (8%), Folate: 31.72µg (7.93%), Vitamin K: 7.1µg (6.76%), Vitamin B1: 0.1mg (6.48%), Vitamin B6: 0.13mg (6.34%), Vitamin B3: 1.05mg (5.27%), Vitamin D: 0.73µg (4.89%), Vitamin C: 3.3mg (4%)