



Chocolate-Raspberry Cheesecake

READY IN



80 min.

SERVINGS



16

CALORIES



392 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 24 oz cream cheese softened
- 4 eggs
- 1.5 cups graham crackers crushed finely
- 0.5 tsp granulated sugar
- 0.3 cup powdered sugar sifted
- 2 cups loose-pack raspberries fresh thawed
- 6 oz semisweet chocolate pieces cooled melted
- 14 oz condensed milk sweetened canned

1 tsp vanilla

Equipment

frying pan

oven

mixing bowl

wire rack

baking pan

hand mixer

springform pan

Directions

Preheat oven to 350 degrees F. For crust, combine crushed crackers and powdered sugar; stir in melted butter. Press onto bottom and about 2 inches up sides of a 9-inch springform pan. Set aside.

In a small bowl stir together 1 cup of the raspberries and the granulated sugar. Set aside. For filling, in a large mixing bowl beat cream cheese and condensed milk with an electric mixer until combined.

Add eggs and vanilla; beat just until combined. Divide batter in half. Stir melted chocolate into half of the batter.

Pour chocolate batter into crust-lined pan. Stir raspberry-sugar mixture into remaining batter. Spoon raspberry batter over chocolate batter.

Place pan on a shallow baking pan.

Bake for 50 to 60 minutes or until center appears nearly set when pan is gently shaken. Cool in pan on a wire rack for 15 minutes. Loosen crust from sides of pan. Cool 30 minutes.

Remove sides of pan; cool cake completely. Cover; chill at least 4 hours.

Serve with remaining raspberries. Makes 16 servings.

Nutrition Facts



PROTEIN 7.48% **FAT 60.52%** **CARBS 32%**

Properties

Glycemic Index:19.26, Glycemic Load:13.71, Inflammation Score:-5, Nutrition Score:8.1513044626816%

Flavonoids

Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.53mg, Epicatechin: 0.53mg, Epicatechin: 0.53mg, Epicatechin: 0.53mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 391.78kcal (19.59%), Fat: 26.68g (41.05%), Saturated Fat: 15.2g (95.02%), Carbohydrates: 31.75g (10.58%), Net Carbohydrates: 29.63g (10.78%), Sugar: 23.64g (26.27%), Cholesterol: 103.11mg (34.37%), Sodium: 267.94mg (11.65%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Caffeine: 9.14mg (3.05%), Protein: 7.42g (14.85%), Phosphorus: 180.23mg (18.02%), Vitamin B2: 0.28mg (16.75%), Selenium: 11.69µg (16.7%), Vitamin A: 825.18IU (16.5%), Calcium: 136.05mg (13.6%), Manganese: 0.25mg (12.56%), Magnesium: 38.71mg (9.68%), Fiber: 2.11g (8.45%), Copper: 0.17mg (8.42%), Iron: 1.41mg (7.85%), Potassium: 262.77mg (7.51%), Zinc: 1.1mg (7.34%), Vitamin B5: 0.68mg (6.84%), Vitamin C: 4.57mg (5.55%), Vitamin E: 0.82mg (5.49%), Vitamin B12: 0.33µg (5.46%), Folate: 18.9µg (4.72%), Vitamin B1: 0.06mg (4.28%), Vitamin B6: 0.08mg (3.78%), Vitamin K: 3.34µg (3.18%), Vitamin B3: 0.6mg (3%), Vitamin D: 0.27µg (1.8%)