



## Cranberry-Orange Cheesecake with Chocolate Crust

READY IN



45 min.

SERVINGS



12

CALORIES



498 kcal

DESSERT

### Ingredients

- ☐ 3 tablespoons all purpose flour
- ☐ 9 ounce chocolate wafers such as nabisco famous
- ☐ 1 teaspoon cornstarch dissolved in 1 tablespoon water
- ☐ 2 cups cranberries fresh
- ☐ 32 ounce cream cheese room temperature
- ☐ 4 large eggs
- ☐ 0.5 teaspoon orange peel grated
- ☐ 2 ounces bittersweet chocolate unsweetened coarsely chopped (not )

- ☐ 0.5 cup sugar
- ☐ 5 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla extract
- ☐ 3 tablespoons water

## Equipment

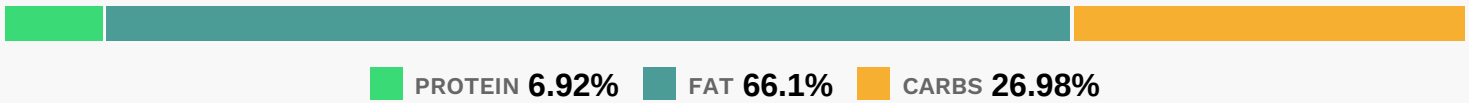
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ hand mixer
- ☐ roasting pan
- ☐ aluminum foil
- ☐ springform pan

## Directions

- ☐ Preheat oven to 325°F. Finely grind cookies and chocolate in processor.
- ☐ Add butter; blend until moist clumps form. Using plastic wrap as aid, press crumb mixture onto bottom and 1 1/4 inches up sides of 9-inch-diameter springform pan with 2 3/4-inch-high sides.
- ☐ Bake until set, about 8 minutes. Cool completely.
- ☐ Increase oven temperature to 350°F. Wrap 2 layers of heavy-duty foil around bottom and up sides of springform pan. Using electric mixer, beat cream cheese and sugar in large bowl until light. Beat in flour. Beat in eggs, 1 at a time, just until blended. Beat in orange peel and vanilla.
- ☐ Pour filling into crust.
- ☐ Place springform pan in large roasting pan. Fill roasting pan with enough hot water to come halfway up sides of springform pan.
- ☐ Bake until filling is just set in center but still moves slightly, about 55 minutes.

- ☐ Remove cake from water bath; transfer to rack and cool completely, about 4 hours. Cover and chill overnight.
- ☐ Stir sugar and water in medium saucepan over medium–low heat until sugar dissolves. Increase heat to medium; add cornstarch mixture and bring to simmer.
- ☐ Add cranberries; cook until beginning to pop, stirring often, about 3 minutes. Stir in orange peel. Cool completely. Cover and chill overnight. (Cheesecake and cranberry mixture can be made 2 days ahead. Keep refrigerated.)
- ☐ Run knife around top edge of cheesecake to loosen. Release pan sides. Top cheesecake with cranberry mixture. Chill until set, about 1 hour.

## Nutrition Facts



## Properties

Glycemic Index:22.22, Glycemic Load:15.9, Inflammation Score:–7, Nutrition Score:8.9452174331831%

## Flavonoids

Cyanidin: 7.74mg, Cyanidin: 7.74mg, Cyanidin: 7.74mg, Cyanidin: 7.74mg Delphinidin: 1.28mg, Delphinidin: 1.28mg, Delphinidin: 1.28mg, Delphinidin: 1.28mg Malvidin: 0.07mg, Malvidin: 0.07mg, Malvidin: 0.07mg, Malvidin: 0.07mg Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg Peonidin: 8.19mg, Peonidin: 8.19mg, Peonidin: 8.19mg, Peonidin: 8.19mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 0.73mg, Epicatechin: 0.73mg, Epicatechin: 0.73mg, Epicatechin: 0.73mg Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 1.11mg, Myricetin: 1.11mg, Myricetin: 1.11mg, Myricetin: 1.11mg Quercetin: 2.47mg, Quercetin: 2.47mg, Quercetin: 2.47mg, Quercetin: 2.47mg

## Nutrients (% of daily need)

Calories: 497.93kcal (24.9%), Fat: 37.22g (57.26%), Saturated Fat: 20.74g (129.6%), Carbohydrates: 34.18g (11.39%), Net Carbohydrates: 32.42g (11.79%), Sugar: 21.67g (24.08%), Cholesterol: 151.61mg (50.54%), Sodium: 386.17mg (16.79%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Caffeine: 6.19mg (2.06%), Protein: 8.76g (17.53%), Vitamin A: 1266.33IU (25.33%), Selenium: 13.99µg (19.99%), Vitamin B2: 0.33mg (19.15%), Phosphorus: 159.56mg (15.96%), Manganese: 0.3mg (14.89%), Copper: 0.2mg (9.88%), Calcium: 95.57mg (9.56%), Iron: 1.66mg (9.21%), Vitamin E: 1.36mg (9.09%), Vitamin B5: 0.85mg (8.46%), Magnesium: 30.02mg (7.5%), Folate: 28.43µg (7.11%), Fiber: 1.76g (7.05%), Zinc: 0.99mg (6.57%), Potassium: 211.81mg (6.05%), Vitamin B12: 0.35µg (5.87%), Vitamin B1: 0.09mg (5.73%), Vitamin B6: 0.09mg (4.69%), Vitamin B3: 0.86mg (4.31%), Vitamin K: 3.74µg (3.56%), Vitamin C: 2.45mg

(2.97%), Vitamin D: 0.42µg (2.81%)