



Double-Decker Raspberry and White Chocolate Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



609 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons flour
- ☐ 0.5 teaspoon almond extract
- ☐ 9 ounce chocolate wafers such as nabisco famous
- ☐ 32 ounce cream cheese room temperature
- ☐ 4 large eggs
- ☐ 12 raspberries unsweetened frozen thawed
- ☐ 1.3 cups sugar
- ☐ 6 tablespoons butter unsalted melted ()

- ☐ 2 teaspoons vanilla extract
- ☐ 2 tablespoons whipping cream
- ☐ 6 ounces chocolate white finely chopped

Equipment

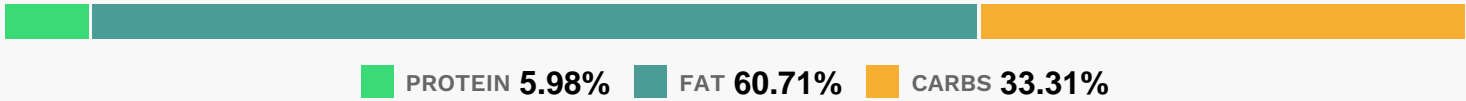
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ sieve
- ☐ hand mixer
- ☐ roasting pan
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Preheat oven to 325°F. Butter 9-inch-diameter springform pan with 2 3/4-inch-high sides. Double-wrap outside of pan with heavy-duty aluminum foil.
- ☐ Place cookies in processor and blend until coarse crumbs form.
- ☐ Add butter and process until evenly moistened. Press crumb mixture firmly onto bottom and halfway up sides of prepared pan.
- ☐ Bake crust 8 minutes; cool on rack.
- ☐ Press raspberries and juices through fine strainer into small bowl. Measure 1/2 cup puree for filling (reserve remaining puree for another use). Stir white chocolate in small metal bowl set over saucepan of barely simmering water until just melted and smooth; set aside.
- ☐ Using electric mixer, beat cream cheese and sugar in large bowl until smooth and fluffy. Beat in flour, then eggs, 1 at a time. Beat in whipping cream and vanilla.
- ☐ Transfer 2 1/4 cups batter to medium bowl; stir in melted white chocolate. Stir reserved 1/2 cup raspberry puree and almond extract into remaining batter in large bowl.

- ☐ Pour raspberry batter into prepared crust; place springform pan in large roasting pan.
- ☐ Pour enough hot water into roasting pan to come 1 inch up sides of pan.
- ☐ Bake until raspberry filling is softly set in center and beginning to puff at edges, about 50 minutes.
- ☐ Remove roasting pan from oven; let raspberry layer cool 5 minutes to firm slightly.
- ☐ Starting at edge of pan, spoon white chocolate batter in concentric circles onto raspberry layer. Smooth top.
- ☐ Bake until white chocolate filling is set in center, about 30 minutes. Refrigerate cake uncovered until cold, at least 4 hours. (Can be prepared 2 days ahead; cover and keep refrigerated.)
- ☐ Cut around pan sides with small knife to loosen cheesecake; release sides.
- ☐ Garnish cheesecake with white chocolate curls, if desired.

Nutrition Facts



Properties

Glycemic Index:26.47, Glycemic Load:30.51, Inflammation Score:-6, Nutrition Score:8.6178261197132%

Flavonoids

Cyanidin: 0.92mg, Cyanidin: 0.92mg, Cyanidin: 0.92mg, Cyanidin: 0.92mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 609.13kcal (30.46%), Fat: 41.84g (64.37%), Saturated Fat: 23.62g (147.61%), Carbohydrates: 51.65g (17.22%), Net Carbohydrates: 50.73g (18.45%), Sugar: 41.67g (46.3%), Cholesterol: 159.63mg (53.21%), Sodium: 398.91mg (17.34%), Alcohol: 0.29g (100%), Alcohol %: 0.22% (100%), Protein: 9.27g (18.54%), Vitamin A: 1324.43IU (26.49%), Vitamin B2: 0.37mg (21.51%), Selenium: 14.17µg (20.25%), Phosphorus: 172.01mg (17.2%), Calcium: 121.79mg (12.18%), Manganese: 0.19mg (9.36%), Vitamin B5: 0.88mg (8.8%), Vitamin E: 1.32mg (8.79%), Iron: 1.35mg (7.5%), Folate: 28.64µg (7.16%), Vitamin B12: 0.43µg (7.15%), Copper: 0.14mg (6.99%), Zinc: 0.96mg (6.41%),

Potassium: 218.07mg (6.23%), Vitamin B1: 0.09mg (5.84%), Magnesium: 22.9mg (5.73%), Vitamin B6: 0.09mg (4.62%), Vitamin B3: 0.89mg (4.44%), Vitamin K: 4.17µg (3.97%), Fiber: 0.92g (3.66%), Vitamin D: 0.48µg (3.19%)