



White Chocolate Cheesecake With Raspberries

READY IN



45 min.

SERVINGS



16

CALORIES



288 kcal

DESSERT

Ingredients

- 1.3 cups graham cracker crumbs
- 3 tablespoons sugar
- 0.3 cup butter melted
- 0.3 cup whipping cream
- 1 cup chocolate chips white
- 3 ounces cream cheese
- 0.5 cup sugar
- 3 eggs

- 3 teaspoons vanilla extract
- 1 cup whipping cream
- 2 pints raspberries fresh

Equipment

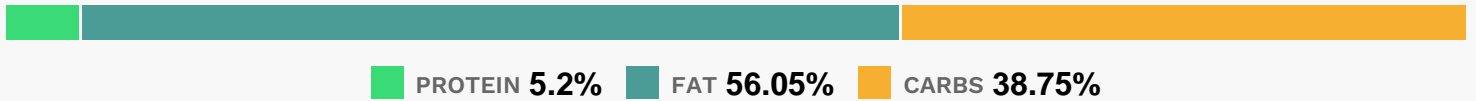
- bowl
- frying pan
- baking paper
- oven
- knife
- wire rack
- double boiler
- springform pan

Directions

- To make the crumb crust
- In a small bowl combine the graham crumbs, sugar and melted butter.
- Press into the bottom of a lightly greased springform pan. (Grease bottom only! I also like to line the bottom with parchment paper for easy release of the cheesecake from the pan when it has cooled.)
- To prepare the cheesecake
- In a double boiler, melt together the cup whipping cream and 1 cup pf white chocolate chips. You want this just at the melting point, so be careful not to overheat it.
- Let it cool to lukewarm if necessary after melting. Set aside to cool while you prepare the rest of the cheesecake batter.
- Cream together the cream cheese and cup sugar for a few minutes, scraping the bowl often.
- Add the eggs, one at a time, beating well after each addition.
- Stir in the vanilla extract and melted white chocolate.
- Finally blend in the 1 cup of whipping cream until smooth.

- Pour over the prepared base and bake in a bain marie (See Note) at 325 degrees F for 60 to 70 minutes. The cheesecake may be beginning to lightly brown at the edges but a cheesecake does not need to brown at all to be fully baked. The surface of the cheesecake should lose any shine when the cake is properly baked. It can still be slightly wobbly just at the center at this point.
- Remove the cake from the oven and run a sharp knife completely around the edge of the pan. This will allow for the cheesecake to shrink as it cools and hopefully not crack (but who cares if it does? I am never bothered by a crack or two in the surface)
- Allow the cheesecake to cool thoroughly on a wire rack at room temperature. (Do not put a hot cheesecake into the fridge to cool quickly, this may result in an under baked cheesecake because the residual heat actually continues to set the cheesecake after it comes out of the oven).
- To finish the cheesecake
- When completely cool cover the top with fresh raspberries and garnish with melted white chocolate if desired.
- Chill completely in the refrigerator until ready to serve.

Nutrition Facts



Properties

Glycemic Index:24.2, Glycemic Load:15.26, Inflammation Score:-5, Nutrition Score:7.0121739130435%

Flavonoids

Cyanidin: 27.07mg, Cyanidin: 27.07mg, Cyanidin: 27.07mg, Cyanidin: 27.07mg Petunidin: 0.18mg, Petunidin: 0.18mg, Petunidin: 0.18mg, Petunidin: 0.18mg Delphinidin: 0.78mg, Delphinidin: 0.78mg, Delphinidin: 0.78mg, Delphinidin: 0.78mg Malvidin: 0.08mg, Malvidin: 0.08mg, Malvidin: 0.08mg, Malvidin: 0.08mg Pelargonidin: 0.58mg, Pelargonidin: 0.58mg, Pelargonidin: 0.58mg, Pelargonidin: 0.58mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epigallocatechin: 0.27mg, Epigallocatechin: 0.27mg, Epigallocatechin: 0.27mg, Epigallocatechin: 0.27mg Epicatechin: 2.08mg, Epicatechin: 2.08mg, Epicatechin: 2.08mg, Epicatechin: 2.08mg Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg

Nutrients (% of daily need)

Calories: 287.7kcal (14.39%), Fat: 18.33g (28.2%), Saturated Fat: 10.63g (66.42%), Carbohydrates: 28.51g (9.5%), Net Carbohydrates: 24.41g (8.88%), Sugar: 20.25g (22.5%), Cholesterol: 71mg (23.67%), Sodium: 121.17mg (5.27%), Alcohol: 0.26g (1.43%), Protein: 3.83g (7.66%), Manganese: 0.4mg (20.12%), Vitamin C: 15.67mg (19%), Fiber: 4.11g (16.42%), Vitamin A: 548.56IU (10.97%), Vitamin B2: 0.16mg (9.54%), Phosphorus: 85.8mg (8.58%), Vitamin E: 1.05mg (6.98%), Calcium: 66.87mg (6.69%), Vitamin K: 6.74µg (6.42%), Selenium: 4.31µg (6.15%), Folate: 21.72µg (5.43%), Magnesium: 21.53mg (5.38%), Iron: 0.9mg (5%), Potassium: 173.54mg (4.96%), Vitamin B5: 0.48mg (4.76%), Zinc: 0.65mg (4.36%), Vitamin B3: 0.73mg (3.66%), Copper: 0.07mg (3.61%), Vitamin B6: 0.07mg (3.51%), Vitamin B1: 0.05mg (3.39%), Vitamin D: 0.48µg (3.22%), Vitamin B12: 0.19µg (3.13%)