



Ghirardelli Chocolate Raspberry Cheesecake Hearts

READY IN



45 min.

SERVINGS



12

CALORIES



778 kcal

DESSERT

Ingredients

- 8 ounces cacao bittersweet chocolate chips 60% ghirardelli®
- 0.8 cup butter melted
- 1.5 cups chocolate graham cracker crumbs
- 32 ounce cream cheese softened
- 4 eggs
- 0.5 cup ground almonds
- 0.5 cup heavy cream
- 12 servings raspberries fresh

- 12 servings raspberry puree (recipe below)
- 8 ounces chocolate white melted for drizzling
- 4 tablespoons sugar white

Equipment

- bowl
- frying pan
- sauce pan
- oven
- pot
- sieve
- plastic wrap
- microwave
- springform pan

Directions

- Preheat oven to 325 degrees F (165 degrees C).
- CRUST: In a microwave safe bowl, melt the butter.
- Add the chocolate graham crackers, ground almonds, and sugar and mix until combined. Press mixture into the bottom of a 9-inch springform pan and set aside.
- PUREE: In a saucepan, combine raspberries and sugar. Bring to boil, and continue boiling 3–5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds and set aside.
- CHEESECAKE: In a small pot over low heat, bring the whipping cream to just boiling.
- Remove from heat and add the chocolate chips. Set aside for 5 minutes and then stir until smooth.
- In a large bowl, mix together cream cheese and 3/4 cup sugar until smooth. Beat in eggs, one at a time.
- Remove approximately 1 1/2 cup of this batter and place into a smaller bowl and add 1/2 cup raspberry puree. Blend until combined.

- Add the melted chocolate to the remaining batter and mix until combined.
- Pour the chocolate cheesecake batter into the pan. Very carefully layer the raspberry cheesecake mixture on top of the chocolate mixture.
- Bake for 60 to 75 minutes, or until filling is set. Cool in pan, then cover with plastic wrap and refrigerate until cold before removing from pan.

Nutrition Facts

PROTEIN 6.38%

FAT 66.95%

CARBS 26.67%

Properties

Glycemic Index:22.42, Glycemic Load:13.41, Inflammation Score:-8, Nutrition Score:16.607391305592%

Flavonoids

Cyanidin: 54.92mg, Cyanidin: 54.92mg, Cyanidin: 54.92mg, Cyanidin: 54.92mg Petunidin: 0.37mg, Petunidin: 0.37mg, Petunidin: 0.37mg, Petunidin: 0.37mg Delphinidin: 1.58mg, Delphinidin: 1.58mg, Delphinidin: 1.58mg, Delphinidin: 1.58mg Malvidin: 0.16mg, Malvidin: 0.16mg, Malvidin: 0.16mg, Malvidin: 0.16mg Pelargonidin: 1.18mg, Pelargonidin: 1.18mg, Pelargonidin: 1.18mg, Pelargonidin: 1.18mg Peonidin: 0.14mg, Peonidin: 0.14mg, Peonidin: 0.14mg, Peonidin: 0.14mg Catechin: 1.57mg, Catechin: 1.57mg, Catechin: 1.57mg, Catechin: 1.57mg Epigallocatechin: 0.55mg, Epigallocatechin: 0.55mg, Epigallocatechin: 0.55mg, Epigallocatechin: 0.55mg Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg, Epicatechin: 4.22mg Epigallocatechin 3-gallate: 0.65mg, Epigallocatechin 3-gallate: 0.65mg, Epigallocatechin 3-gallate: 0.65mg, Epigallocatechin 3-gallate: 0.65mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg

Nutrients (% of daily need)

Calories: 777.93kcal (38.9%), Fat: 59.33g (91.28%), Saturated Fat: 34.97g (218.55%), Carbohydrates: 53.19g (17.73%), Net Carbohydrates: 44.14g (16.05%), Sugar: 33.03g (36.7%), Cholesterol: 176.78mg (58.93%), Sodium: 428.07mg (18.61%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.72g (25.45%), Manganese: 0.84mg (42.23%), Vitamin C: 31.69mg (38.41%), Fiber: 9.05g (36.2%), Vitamin A: 1641.97IU (32.84%), Vitamin B2: 0.4mg (23.39%), Calcium: 226.21mg (22.62%), Phosphorus: 210.96mg (21.1%), Selenium: 13.54µg (19.34%), Vitamin E: 2.75mg (18.31%), Vitamin K: 15.48µg (14.74%), Potassium: 487.82mg (13.94%), Vitamin B5: 1.35mg (13.48%), Zinc: 1.92mg (12.77%), Magnesium: 45.01mg (11.25%), Folate: 45.01µg (11.25%), Iron: 1.65mg (9.16%), Copper: 0.18mg (8.97%), Vitamin B6: 0.17mg (8.62%), Vitamin B12: 0.5µg (8.26%), Vitamin B1: 0.1mg (6.34%), Vitamin B3: 1.15mg (5.74%), Vitamin D: 0.45µg (3.01%)