



Jeweled Cheesecake

READY IN



45 min.

SERVINGS



10

CALORIES



893 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 2.3 cups gingersnap cookie crumbs
- ☐ 32 ounce cream cheese softened
- ☐ 6 large eggs
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 0.7 cup whipping cream
- ☐ 1 pound chocolate white finely chopped

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Combine gingersnap crumbs and melted butter; stir well. Press crumb mixture into bottom and 1" up sides of a 10" springform pan.
- ☐ Bake at 350 for 10 minutes.
- ☐ Let cool. Reduce oven temperature to 30
- ☐ Bring whipping cream to a simmer in a saucepan.
- ☐ Remove from heat and pour over chocolate in a large bowl. Stir mixture with a rubber spatula until smooth.
- ☐ Let cool.
- ☐ Beat cream cheese at high speed of an electric mixer until creamy.
- ☐ Add sugar; beat well.
- ☐ Add eggs, one at a time, beating after each addition. Fold in chocolate mixture. Stir in vanilla.
- ☐ Pour batter into prepared crust.
- ☐ Bake at 300 for 1 hour and 15 minutes.
- ☐ Let cool completely on a wire rack. Cover and chill at least 8 hours.
- ☐ Remove sides of pan. If desired, decorate cheesecake with Candied Cranberries and Pistachio Crunch.

Nutrition Facts



 **PROTEIN 6.06%**  **FAT 64.42%**  **CARBS 29.52%**

Properties

Glycemic Index:23.11, Glycemic Load:43.05, Inflammation Score:-7, Nutrition Score:12.310000073651%

Nutrients (% of daily need)

Calories: 893.45kcal (44.67%), Fat: 64.88g (99.81%), Saturated Fat: 34.48g (215.52%), Carbohydrates: 66.9g (22.3%), Net Carbohydrates: 66.52g (24.19%), Sugar: 55.62g (61.8%), Cholesterol: 230.68mg (76.89%), Sodium: 505.74mg (21.99%), Alcohol: 0.14g (100%), Alcohol %: 0.08% (100%), Protein: 13.73g (27.46%), Vitamin A: 1849.54IU (36.99%), Vitamin B2: 0.58mg (34.14%), Selenium: 21.04µg (30.06%), Phosphorus: 261.68mg (26.17%), Calcium: 210.41mg (21.04%), Vitamin E: 2.4mg (16.01%), Vitamin B5: 1.37mg (13.66%), Vitamin B12: 0.75µg (12.53%), Folate: 44.36µg (11.09%), Vitamin B1: 0.14mg (9.64%), Potassium: 329.12mg (9.4%), Zinc: 1.33mg (8.85%), Vitamin K: 9.11µg (8.67%), Iron: 1.43mg (7.95%), Vitamin B6: 0.15mg (7.47%), Manganese: 0.12mg (6.01%), Vitamin B3: 1.19mg (5.97%), Vitamin D: 0.85µg (5.69%), Magnesium: 21.69mg (5.42%), Copper: 0.09mg (4.44%), Fiber: 0.38g (1.53%)