



Luscious Orange Cheesecake with Raspberries

READY IN



385 min.

SERVINGS



16

CALORIES



467 kcal

DESSERT

Ingredients

- 1.5 cups vanilla wafers crushed (50 cookies)
- 0.3 cup butter melted
- 24 oz cream cheese softened
- 14 oz condensed milk sweetened canned
- 3 eggs
- 1 teaspoon vanilla
- 1 teaspoon orange zest grated
- 2 cups whipping cream (heavy)

- 3 egg yolk
- 0.7 cup sugar
- 1 teaspoon orange zest grated
- 2 tablespoons orange juice orange-flavored
- 2 cups raspberries fresh

Equipment

- bowl
- sauce pan
- oven
- whisk
- wire rack
- hand mixer
- springform pan

Directions

- Heat oven to 300°F. In bottom of 9-inch springform pan, stir cookie crumbs and butter until crumbs are well coated. Press firmly on bottom and 1 inch up side of pan.
- In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Beat in milk, eggs, vanilla and 1 teaspoon orange peel, scraping bowl twice, until well blended.
- Pour over crust.
- Bake 1 hour to 1 hour 20 minutes or until edge is light golden brown and center is still slightly jiggly. Cool on wire rack 30 minutes. Refrigerate 4 hours or until chilled.
- In 3-quart saucepan, heat whipping cream just to boiling over low heat. In small bowl, beat egg yolks, sugar and 1 teaspoon orange peel with fork or wire whisk until well blended. Stir small amount of hot cream into yolk mixture, then stir yolk mixture back into cream in saucepan. Cook over low heat 10 to 15 minutes, stirring constantly, until mixture coats a spoon. DO NOT BOIL.
- Remove from heat. Cool 30 minutes or until room temperature. Stir in liqueur. Refrigerate until serving.
- To serve, spoon about 2 tablespoons sauce onto individual serving plates.

Place wedge of cheesecake on sauce. Top with raspberries.

Nutrition Facts

PROTEIN 6.42% **FAT 64.29%** **CARBS 29.29%**

Properties

Glycemic Index:19.57, Glycemic Load:20.7, Inflammation Score:-6, Nutrition Score:8.045652239219%

Flavonoids

Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.53mg, Epicatechin: 0.53mg, Epicatechin: 0.53mg, Epicatechin: 0.53mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 467.22kcal (23.36%), Fat: 33.98g (52.28%), Saturated Fat: 18.56g (115.99%), Carbohydrates: 34.84g (11.61%), Net Carbohydrates: 33.69g (12.25%), Sugar: 28.46g (31.62%), Cholesterol: 152.24mg (50.75%), Sodium: 261.58mg (11.37%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Protein: 7.64g (15.28%), Vitamin A: 1305IU (26.1%), Vitamin B2: 0.35mg (20.35%), Selenium: 12.73µg (18.18%), Phosphorus: 164.94mg (16.49%), Calcium: 145.87mg (14.59%), Vitamin B5: 0.79mg (7.89%), Vitamin C: 6.16mg (7.47%), Folate: 29.52µg (7.38%), Vitamin E: 1.09mg (7.3%), Potassium: 229.61mg (6.56%), Vitamin B12: 0.39µg (6.55%), Vitamin B1: 0.1mg (6.53%), Vitamin D: 0.87µg (5.82%), Manganese: 0.11mg (5.62%), Zinc: 0.77mg (5.11%), Fiber: 1.15g (4.6%), Magnesium: 17.24mg (4.31%), Vitamin B6: 0.08mg (4.13%), Vitamin K: 3.21µg (3.06%), Iron: 0.47mg (2.64%), Vitamin B3: 0.49mg (2.44%), Copper: 0.04mg (1.93%)