



Mascarpone Cheesecake with Rhubarb Glaze and Chocolate-Covered Strawberries

READY IN



45 min.

SERVINGS



12

CALORIES



599 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons flour
- ☐ 1.5 tablespoons cornstarch
- ☐ 16 ounce cream cheese room temperature
- ☐ 6 large eggs
- ☐ 1.3 cups graham cracker crumbs
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 2 tablespoons juice of lemon fresh
- ☐ 2 teaspoons lemon zest grated

- ☐ 16 ounce mascarpone cheese room temperature
- ☐ 4 cups rhubarb fresh (from)
- ☐ 1 pinch salt
- ☐ 6 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 0.8 cup cream sour
- ☐ 12 large strawberries
- ☐ 0.8 cup sugar
- ☐ 0.3 cup butter unsalted melted ()
- ☐ 1.5 tablespoons vanilla extract
- ☐ 0.7 cup water

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ sieve
- ☐ double boiler
- ☐ hand mixer
- ☐ springform pan
- ☐ measuring cup

Directions

- ☐ Preheat oven to 325°F. Spray 9-inch-diameter springform pan with 2 3/4-inch-high sides with nonstick spray.
- ☐ Mix crumbs, sugar, and cinnamon in medium bowl.
- ☐ Add butter and stir to blend. Press mixture evenly onto bottom (not sides) of pan.

- ☐ Bake until crust is set, about 10 minutes. Cool completely. Maintain oven temperature.
- ☐ Using electric mixer, beat cream cheese and sugar in large bowl until smooth.
- ☐ Add mascarpone and beat until smooth.
- ☐ Mix in flour. Beat in eggs 1 at a time.
- ☐ Mix in vanilla, lemon juice, lemon peel, and salt.
- ☐ Pour filling into pan.
- ☐ Bake cheesecake until puffed around edges and center moves slightly when pan is gently shaken (center may fall and crack), about 1 hour. Turn oven off; leave cake in oven with door closed 1 hour.
- ☐ Transfer cake to rack and cool completely. Stir sour cream until smooth; spread atop cake. Refrigerate cake overnight.
- ☐ Combine rhubarb, strawberries, sugar, 2/3 cup water, and lemon juice in large saucepan. Bring to boil, stirring until sugar dissolves. Reduce heat and simmer until rhubarb is tender, about 9 minutes.
- ☐ Remove from heat; let cool 10 minutes.
- ☐ Pour mixture through strainer set over 4-cup measuring cup, pressing on solids to extract 1 1/2 cups liquid. Return 1 1/2 cups liquid to same saucepan; bring to simmer over medium heat.
- ☐ Whisk cornstarch and 3 tablespoons water to blend in small bowl; add to liquid in saucepan; whisk constantly until mixture boils and thickens, about 6 minutes.
- ☐ Pour glaze into small bowl; chill until cold, about 2 hours.
- ☐ Spread glaze over cheesecake. Refrigerate cheesecake for at least 4 hours and up to 1 day.
- ☐ Line small baking sheet with waxed paper. Stir chocolate in top of double boiler set over simmering water until smooth.
- ☐ Remove chocolate from over water. Dip strawberries halfway into melted chocolate. Gently shake off excess chocolate; place on prepared sheet. Chill until chocolate is set, about 30 minutes and up to 6 hours.
- ☐ Place strawberries around top edge of cake.
- ☐ Serve.
- ☐ * Italian cream cheese available at Italian markets and many supermarkets.

Nutrition Facts



 **PROTEIN 7.14%**  **FAT 68.48%**  **CARBS 24.38%**

Properties

Glycemic Index:25.34, Glycemic Load:15.45, Inflammation Score:-7, Nutrition Score:11.777391412984%

Flavonoids

Cyanidin: 0.45mg, Cyanidin: 0.45mg, Cyanidin: 0.45mg, Cyanidin: 0.45mg Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg Pelargonidin: 6.71mg, Pelargonidin: 6.71mg, Pelargonidin: 6.71mg, Pelargonidin: 6.71mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 1.72mg, Catechin: 1.72mg, Catechin: 1.72mg, Catechin: 1.72mg Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg Epicatechin: 0.32mg, Epicatechin: 0.32mg, Epicatechin: 0.32mg, Epicatechin: 0.32mg Epicatechin 3-gallate: 0.28mg, Epicatechin 3-gallate: 0.28mg, Epicatechin 3-gallate: 0.28mg, Epicatechin 3-gallate: 0.28mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.31mg, Quercetin: 0.31mg, Quercetin: 0.31mg, Quercetin: 0.31mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg

Nutrients (% of daily need)

Calories: 598.84kcal (29.94%), Fat: 45.54g (70.07%), Saturated Fat: 26.17g (163.57%), Carbohydrates: 36.49g (12.16%), Net Carbohydrates: 33.68g (12.25%), Sugar: 23.75g (26.39%), Cholesterol: 188.48mg (62.83%), Sodium: 245.26mg (10.66%), Alcohol: 0.56g (100%), Alcohol %: 0.29% (100%), Caffeine: 12.19mg (4.06%), Protein: 10.69g (21.37%), Vitamin A: 1431.82IU (28.64%), Vitamin C: 20.66mg (25.04%), Manganese: 0.41mg (20.28%), Selenium: 13.78µg (19.69%), Calcium: 176.15mg (17.62%), Phosphorus: 170.55mg (17.06%), Vitamin B2: 0.28mg (16.69%), Vitamin K: 14.96µg (14.25%), Magnesium: 47.29mg (11.82%), Copper: 0.24mg (11.82%), Iron: 2.03mg (11.26%), Fiber: 2.81g (11.24%), Potassium: 365.1mg (10.43%), Folate: 32.34µg (8.09%), Zinc: 1.2mg (8.02%), Vitamin B5: 0.77mg (7.74%), Vitamin E: 1.03mg (6.87%), Vitamin B12: 0.37µg (6.16%), Vitamin B6: 0.11mg (5.42%), Vitamin B1: 0.07mg (4.78%), Vitamin B3: 0.83mg (4.15%), Vitamin D: 0.57µg (3.81%)