



## New York White Chocolate Cheesecake

READY IN



420 min.

SERVINGS



16

CALORIES



491 kcal

DESSERT

### Ingredients

- 9 oz chocolate wafers such as nabisco famous crushed ()
- 6 tablespoons butter melted
- 16 oz cream cheese softened
- 0.5 cup sugar
- 3 eggs
- 12 oz candy coating disks white (2 cups)
- 1 cup whipping cream
- 1 teaspoon vanilla
- 0.3 cup semi chocolate chips

- 1 tablespoon butter
- 0.3 cup water boiling
- 0.8 cup sugar
- 3 tablespoons plus
- 0.5 teaspoon peppermint extract

## Equipment

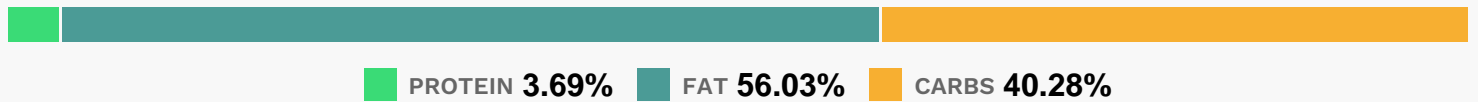
- bowl
- frying pan
- sauce pan
- oven
- whisk
- wire rack
- hand mixer
- aluminum foil
- springform pan

## Directions

- Place 12-inch square sheet of foil on rack below center oven rack in oven.
- Heat oven to 325°F. In medium bowl, combine crust ingredients; mix well. Press in bottom and about 1 inch up sides of ungreased 10-inch springform pan. Refrigerate while preparing filling.
- Beat cream cheese in large bowl with electric mixer at medium speed until smooth. Gradually add 1/2 cup sugar, beating until smooth.
- Add eggs, 1 at a time, beating well after each addition. Quickly add melted chips, whipping cream and vanilla; beat until smooth.
- Pour into crust-lined pan.
- Bake at 325°F. for 55 to 65 minutes or until edges are set; center of cheesecake will be soft. Turn oven off; open oven door at least 4 inches.
- Let cheesecake sit in oven for 30 minutes or until center is set.

- Remove cheesecake from oven. Cool in pan on wire rack for 1 hour or until completely cooled. Carefully remove sides of pan. Refrigerate at least 4 hours or overnight.
- In small heavy saucepan, combine chocolate chips, 1 tablespoon butter and boiling water.
- Let stand 5 minutes.
- Whisk chocolate mixture until smooth.
- Add 3/4 cup sugar and corn syrup; mix well. Bring to a boil over medium-low heat, stirring constantly. Reduce heat to low; boil 8 minutes without stirring.
- Remove saucepan from heat. Stir 1/2 teaspoon vanilla into chocolate sauce. Cool 15 minutes, stirring frequently. Sauce will thicken as it cools.
- Serve cheesecake with sauce. Store cheesecake and sauce in refrigerator.

## Nutrition Facts



### Properties

Glycemic Index:17.86, Glycemic Load:17.4, Inflammation Score:-5, Nutrition Score:5.08565216965%

### Nutrients (% of daily need)

Calories: 490.7kcal (24.53%), Fat: 30.68g (47.19%), Saturated Fat: 18.31g (114.43%), Carbohydrates: 49.62g (16.54%), Net Carbohydrates: 48.78g (17.74%), Sugar: 42.87g (47.63%), Cholesterol: 78.56mg (26.19%), Sodium: 261.85mg (11.38%), Alcohol: 0.13g (100%), Alcohol %: 0.13% (100%), Caffeine: 4.82mg (1.61%), Protein: 4.54g (9.08%), Vitamin A: 857.39IU (17.15%), Vitamin B2: 0.18mg (10.63%), Selenium: 6.77µg (9.67%), Phosphorus: 87.54mg (8.75%), Manganese: 0.17mg (8.39%), Copper: 0.14mg (6.76%), Iron: 1.08mg (5.97%), Vitamin E: 0.79mg (5.25%), Calcium: 51.83mg (5.18%), Magnesium: 19.93mg (4.98%), Vitamin B5: 0.4mg (4.04%), Zinc: 0.58mg (3.86%), Folate: 14.6µg (3.65%), Potassium: 121.01mg (3.46%), Fiber: 0.84g (3.37%), Vitamin B1: 0.05mg (3.29%), Vitamin B12: 0.19µg (3.12%), Vitamin D: 0.4µg (2.69%), Vitamin B3: 0.53mg (2.66%), Vitamin B6: 0.05mg (2.26%), Vitamin K: 1.81µg (1.72%)