



Orange Blossom Cheesecake with Raspberry and Pomegranate Sauce

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



708 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons all purpose flour
- ☐ 40 ounce cream cheese room temperature
- ☐ 2 large egg yolks
- ☐ 5 large eggs
- ☐ 1.8 cups graham cracker crumbs whole (12 graham crackers)
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.5 cup honey

- ☐ 2 tablespoons orange peel grated
- ☐ 2 teaspoons orange-flower water
- ☐ 4 cups pomegranate juice
- ☐ 24 ounce raspberries unsweetened frozen (unthawed)
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup sugar
- ☐ 0.5 cup butter unsalted melted (1 stick)
- ☐ 5 ounces walnuts

Equipment

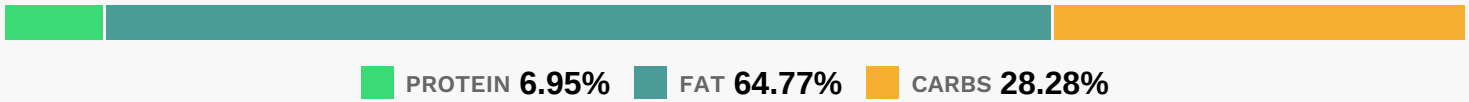
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Wrap foil around outside of 9-inch-diameter springform pan with 3-inch-high sides. Butter pan. Blend first 5 ingredients in processor until nuts are ground. Using on/off turns, blend in butter until crumbs are moist. Press onto bottom and 2 inches up sides of pan.
- ☐ Preheat oven to 500°F. Using electric mixer, blend first 5 ingredients in large bowl. Blend in eggs and yolks 1 at a time.
- ☐ Pour into crust.
- ☐ Bake cheesecake until slightly puffed and beginning to brown in spots, about 12 minutes. Reduce oven temperature to 200°F and continue baking until gently set in center (edges may crack), about 1 hour.

- ☐ Transfer to rack and cool 5 minutes. Run knife around pan sides to loosen. Cool completely. Cover and refrigerate overnight. Do ahead: Can be made 2 days ahead; keep refrigerated.
- ☐ Bring juice to boil in heavy large saucepan. Reduce heat; simmer until reduced to 1 cup, about 35 minutes.
- ☐ Mix in raspberries and sugar. Simmer until reduced to 3 cups, stirring frequently, about 20 minutes.
- ☐ Mix in honey; bring to simmer. Cool slightly. Cover; chill until cold. Do ahead Can be made 1 day ahead; keep refrigerated.
- ☐ Release pan sides.
- ☐ Cut cheesecake into wedges and transfer to plates. Spoon sauce over cheesecake; serve.

Nutrition Facts



Properties

Glycemic Index:28.7, Glycemic Load:18.98, Inflammation Score:-8, Nutrition Score:16.731739272242%

Flavonoids

Cyanidin: 28.26mg, Cyanidin: 28.26mg, Cyanidin: 28.26mg, Cyanidin: 28.26mg Petunidin: 0.18mg, Petunidin: 0.18mg, Petunidin: 0.18mg, Petunidin: 0.18mg Delphinidin: 1.42mg, Delphinidin: 1.42mg, Delphinidin: 1.42mg, Delphinidin: 1.42mg Malvidin: 0.07mg, Malvidin: 0.07mg, Malvidin: 0.07mg, Malvidin: 0.07mg Pelargonidin: 0.63mg, Pelargonidin: 0.63mg, Pelargonidin: 0.63mg, Pelargonidin: 0.63mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 0.74mg, Catechin: 0.74mg, Catechin: 0.74mg, Catechin: 0.74mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 2mg, Epicatechin: 2mg, Epicatechin: 2mg, Epicatechin: 2mg Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 1.52mg, Quercetin: 1.52mg, Quercetin: 1.52mg, Quercetin: 1.52mg

Nutrients (% of daily need)

Calories: 707.86kcal (35.39%), Fat: 52.49g (80.75%), Saturated Fat: 25.86g (161.65%), Carbohydrates: 51.54g (17.18%), Net Carbohydrates: 46.37g (16.86%), Sugar: 35.5g (39.45%), Cholesterol: 223.88mg (74.63%), Sodium: 515.39mg (22.41%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 12.68g (25.36%), Manganese: 0.93mg (46.49%), Vitamin A: 1684.17IU (33.68%), Selenium: 17.93µg (25.62%), Vitamin B2: 0.43mg (25.19%), Phosphorus: 249.71mg (24.97%), Fiber: 5.18g (20.7%), Vitamin C: 16.52mg (20.03%), Folate: 75.78µg (18.94%), Calcium: 156.92mg (15.69%), Vitamin K: 16.17µg (15.4%), Copper: 0.3mg (15.24%), Vitamin E: 2.22mg (14.82%), Vitamin B5: 1.47mg (14.66%), Potassium: 507.86mg (14.51%), Magnesium: 56.54mg (14.13%), Vitamin B6: 0.24mg (12.24%), Zinc: 1.78mg

(11.86%), Iron: 2.03mg (11.3%), Vitamin B1: 0.15mg (10.02%), Vitamin B12: 0.46µg (7.74%), Vitamin B3: 1.37mg (6.86%),
Vitamin D: 0.71µg (4.74%)