



## Orange Cheesecake with Raspberry Sauce

READY IN



495 min.

SERVINGS



16

CALORIES



405 kcal

DESSERT

### Ingredients

- 9 oz chocolate wafers such as nabisco famous crushed
- 6 tablespoons butter melted
- 32 oz cream cheese softened
- 1.3 cups sugar
- 4 eggs
- 2 tablespoons orange juice orange-flavored
- 1 teaspoon orange zest grated
- 10 oz raspberries frozen thawed
- 3 tablespoons sugar

- 1 teaspoon cornstarch

## Equipment

- food processor
- bowl
- frying pan
- sauce pan
- oven
- blender
- hand mixer
- springform pan

## Directions

- Heat oven to 325°F. In medium bowl, mix crust ingredients; press in bottom and 2 inches up side of ungreased 9-inch springform pan.
- In large bowl, beat cream cheese with electric mixer on medium speed until smooth and creamy. Gradually beat in 1 1/3 cups sugar until smooth, scraping bowl occasionally. On low speed, beat in eggs, one at a time, just until blended.
- Add liqueur and orange peel; beat on medium speed 2 minutes, scraping bowl occasionally.
- Pour filling into crust.
- Bake 55 to 65 minutes or until almost set. Cool completely, about 2 hours 30 minutes. Refrigerate at least 4 hours or overnight before serving.
- In food processor or blender, process raspberries with syrup until smooth. If desired, strain to remove seeds. In 1-quart saucepan, mix 3 tablespoons sugar and the cornstarch. Stir in raspberry puree. Cook over medium heat, stirring constantly, until mixture boils and thickens. Cool to room temperature.
- Carefully remove side of pan; leave cheesecake on pan bottom.
- Serve cheesecake with sauce. Store in refrigerator.

## Nutrition Facts



■ PROTEIN 5.99% ■ FAT 59.11% ■ CARBS 34.9%

## Properties

Glycemic Index:18.42, Glycemic Load:19.88, Inflammation Score:-6, Nutrition Score:6.71739137691%

## Flavonoids

Cyanidin: 8.11mg, Cyanidin: 8.11mg, Cyanidin: 8.11mg, Cyanidin: 8.11mg Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg Delphinidin: 0.23mg, Delphinidin: 0.23mg, Delphinidin: 0.23mg, Delphinidin: 0.23mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.17mg, Pelargonidin: 0.17mg, Pelargonidin: 0.17mg, Pelargonidin: 0.17mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.62mg, Epicatechin: 0.62mg, Epicatechin: 0.62mg, Epicatechin: 0.62mg Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg 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: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

## Nutrients (% of daily need)

Calories: 404.57kcal (20.23%), Fat: 27.22g (41.88%), Saturated Fat: 13.35g (83.46%), Carbohydrates: 36.17g (12.06%), Net Carbohydrates: 34.45g (12.53%), Sugar: 27.98g (31.09%), Cholesterol: 98.5mg (32.83%), Sodium: 336.06mg (14.61%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.2g (12.4%), Vitamin A: 1021.2IU (20.42%), Vitamin B2: 0.24mg (13.89%), Selenium: 9.32µg (13.31%), Manganese: 0.24mg (12.01%), Phosphorus: 110.25mg (11.02%), Calcium: 72.73mg (7.27%), Vitamin C: 5.89mg (7.13%), Vitamin E: 1.04mg (6.91%), Fiber: 1.71g (6.85%), Vitamin B5: 0.62mg (6.2%), Iron: 1.03mg (5.73%), Folate: 22.22µg (5.55%), Copper: 0.11mg (5.52%), Magnesium: 19.2mg (4.8%), Zinc: 0.68mg (4.51%), Potassium: 157.37mg (4.5%), Vitamin B12: 0.24µg (4.04%), Vitamin B1: 0.06mg (3.87%), Vitamin B6: 0.07mg (3.49%), Vitamin B3: 0.63mg (3.16%), Vitamin K: 2.99µg (2.85%), Vitamin D: 0.22µg (1.47%)