



Orange Cheesecake with Raspberry Sauce

READY IN



495 min.

SERVINGS



16

CALORIES



442 kcal

DESSERT

Ingredients

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

☐ 3 tablespoons sugar

Equipment

☐ food processor

☐ bowl

☐ frying pan

☐ sauce pan

☐ oven

☐ blender

☐ hand mixer

☐ springform pan

Directions

☐ Heat oven to 325F. 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 5.6%  FAT 53.25%  CARBS 41.15%

Properties

Glycemic Index:16.79, Glycemic Load:19.63, Inflammation Score:-6, Nutrition Score:5.60999999987561%

Flavonoids

Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 441.78kcal (22.09%), Fat: 27.11g (41.7%), Saturated Fat: 13.35g (83.44%), Carbohydrates: 47.13g (15.71%), Net Carbohydrates: 46.57g (16.94%), Sugar: 37.74g (41.93%), Cholesterol: 98.5mg (32.83%), Sodium: 348.46mg (15.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.41g (12.82%), Vitamin A: 1015.35IU (20.31%), Vitamin B2: 0.23mg (13.49%), Selenium: 9.28µg (13.26%), Phosphorus: 105.11mg (10.51%), Calcium: 80.12mg (8.01%), Manganese: 0.12mg (6.07%), Vitamin E: 0.88mg (5.88%), Vitamin B5: 0.56mg (5.62%), Iron: 0.91mg (5.05%), Copper: 0.09mg (4.72%), Folate: 18.5µg (4.62%), Vitamin B12: 0.24µg (4.04%), Zinc: 0.6mg (4.02%), Magnesium: 15.3mg (3.82%), Potassium: 130.61mg (3.73%), Vitamin B1: 0.05mg (3.49%), Vitamin B6: 0.06mg (3.01%), Vitamin B3: 0.53mg (2.63%), Fiber: 0.56g (2.24%), Vitamin K: 1.61µg (1.53%), Vitamin C: 1.24mg (1.51%), Vitamin D: 0.22µg (1.47%)