



## PHILADELPHIA 3-STEP White Chocolate-Raspberry Cheesecake

READY IN



260 min.

SERVINGS



20

CALORIES



178 kcal

DESSERT

### Ingredients

- 3 oz baker's chocolate white melted
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 6 oz oreo pie crust
- 3 Tbsp raspberry preserves
- 0.5 cup sugar
- 0.5 tsp vanilla

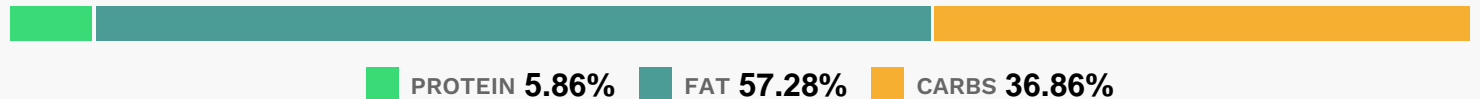
## Equipment

- bowl
- oven
- knife
- blender
- microwave

## Directions

- Heat oven to 350F.
- Beat cream cheese, sugar and vanilla with mixer until well blended.
- Add eggs; mix just until blended. Stir in chocolate.
- Pour into crust.
- Microwave preserves in small bowl on HIGH 15 sec. or until melted. Dot top of cheesecake with small spoonfuls of preserves; swirl gently with knife.
- Bake 35 to 40 min. or until center is almost set. Cool. Refrigerate 3 hours.

## Nutrition Facts



## Properties

Glycemic Index:11.1, Glycemic Load:6.7, Inflammation Score:-2, Nutrition Score:2.1782608731933%

## Nutrients (% of daily need)

Calories: 178.16kcal (8.91%), Fat: 11.48g (17.66%), Saturated Fat: 5.97g (37.31%), Carbohydrates: 16.62g (5.54%), Net Carbohydrates: 16.42g (5.97%), Sugar: 12.28g (13.64%), Cholesterol: 40.17mg (13.39%), Sodium: 125.43mg (5.45%), Alcohol: 0.04g (100%), Alcohol %: 0.1% (100%), Protein: 2.64g (5.29%), Vitamin A: 329.62IU (6.59%), Vitamin B2: 0.1mg (6.13%), Phosphorus: 52.78mg (5.28%), Selenium: 3.58µg (5.12%), Calcium: 33.59mg (3.36%), Folate: 10.69µg (2.67%), Vitamin B1: 0.03mg (2.32%), Vitamin B5: 0.22mg (2.23%), Iron: 0.38mg (2.1%), Vitamin E: 0.29mg (1.9%), Vitamin B12: 0.11µg (1.88%), Potassium: 61.2mg (1.75%), Magnesium: 5.68mg (1.42%), Zinc: 0.2mg (1.36%), Vitamin B3: 0.27mg (1.33%), Vitamin B6: 0.02mg (1.16%)