



Raspberry Ripple Cheesecake Cake for Clandestine Cake Club

 Vegetarian

READY IN



120 min.

SERVINGS



10

CALORIES



693 kcal

SIDE DISH

Ingredients

- ☐ 175 g butter softened
- ☐ 600 g cream cheese
- ☐ 2 eggs and 1 yolk
- ☐ 3 large eggs beaten
- ☐ 10 servings dusting of icing sugar good
- ☐ 2 tbsp flour plain
- ☐ 500 g raspberries plus more to decorate

- ☐ 175 g self raising flour
- ☐ 142 ml soured cream
- ☐ 175 g caster sugar
- ☐ 1 tsp vanilla extract
- ☐ 300 ml whipping cream

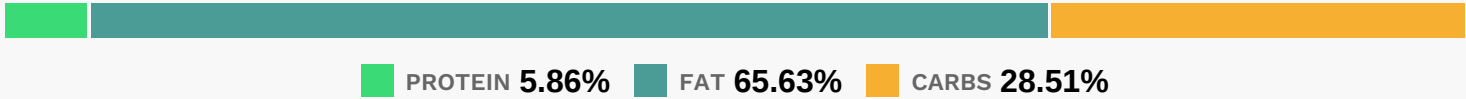
Equipment

- ☐ food processor
- ☐ oven
- ☐ cake form
- ☐ stand mixer
- ☐ skewers

Directions

- ☐ Preheat the oven to 180c/fan 160c/350f/ gas mark 4
- ☐ Line a 18cm/7inch deep cake tin and a shallow sponge tin of the same size for the spare cake.
- ☐ The first five ingredients are for the sponge base. In a food processor or stand mixer (you could do it by hand too), beat the butter and sugar together until light and fluffy.
- ☐ Beat in the eggs and vanilla extract, then fold in the self-raising flour.4, Divide the mixture in half. Put half in your deep cake tin for the cheesecake and the rest in the shallow tin for the spare sponge. Pop you spare sponge in the oven first, while you tackle the cheesecake.
- ☐ Bake for 20 minutes until well risen, golden and firm to the touch.
- ☐ Beat together the cream cheese, sugar, plain flour, soured cream, eggs and vanilla extract until well combined and smooth.
- ☐ Fold in the raspberries, then pour the batter over your sponge base (deep tin). Smooth the top and cover with a good dusting of icing sugar.
- ☐ Pop in the oven once your single sponge is out and bake for 1 hour and 30 minutes. Try the skewer test. There may be a bit of creamy cheesecake on the skewer, but it shouldn't be wet.
- ☐ Turn the oven off and leave the cake to cool in the oven with the door open slightly.
- ☐ Once cool, remove from the tin and decorate with whipped cream and raspberries.

Nutrition Facts



Properties

Glycemic Index:31.51, Glycemic Load:22.87, Inflammation Score:-8, Nutrition Score:12.071739155313%

Flavonoids

Cyanidin: 22.89mg, Cyanidin: 22.89mg, Cyanidin: 22.89mg, Cyanidin: 22.89mg Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg Malvidin: 0.06mg, Malvidin: 0.06mg, Malvidin: 0.06mg, Malvidin: 0.06mg Pelargonidin: 0.49mg, Pelargonidin: 0.49mg, Pelargonidin: 0.49mg, Pelargonidin: 0.49mg Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg Epigallocatechin 3-gallate: 0.27mg, Epigallocatechin 3-gallate: 0.27mg, Epigallocatechin 3-gallate: 0.27mg, Epigallocatechin 3-gallate: 0.27mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.52mg, Quercetin: 0.52mg, Quercetin: 0.52mg, Quercetin: 0.52mg

Nutrients (% of daily need)

Calories: 692.8kcal (34.64%), Fat: 51.47g (79.19%), Saturated Fat: 30.32g (189.49%), Carbohydrates: 50.31g (16.77%), Net Carbohydrates: 46.6g (16.95%), Sugar: 31.3g (34.78%), Cholesterol: 235.15mg (78.38%), Sodium: 337.63mg (14.68%), Alcohol: 0.14g (100%), Alcohol %: 0.08% (100%), Protein: 10.35g (20.69%), Vitamin A: 1922.52IU (38.45%), Selenium: 21.08µg (30.12%), Manganese: 0.5mg (25.02%), Vitamin B2: 0.35mg (20.8%), Phosphorus: 173.26mg (17.33%), Vitamin C: 13.41mg (16.25%), Fiber: 3.71g (14.84%), Vitamin E: 2.01mg (13.39%), Calcium: 124.96mg (12.5%), Vitamin B5: 1.07mg (10.7%), Folate: 39.29µg (9.82%), Vitamin B12: 0.44µg (7.38%), Vitamin K: 7.68µg (7.32%), Zinc: 1.08mg (7.22%), Potassium: 249.69mg (7.13%), Magnesium: 26.98mg (6.74%), Vitamin D: 0.98µg (6.52%), Vitamin B6: 0.12mg (6.16%), Iron: 1.06mg (5.87%), Copper: 0.11mg (5.56%), Vitamin B1: 0.08mg (5.18%), Vitamin B3: 0.67mg (3.35%)