



Raspberry-White Chocolate Cheesecake Bars

READY IN



115 min.

SERVINGS



35

CALORIES



120 kcal

DESSERT

Ingredients

- 9 oz chocolate wafers such as nabisco famous
- 16 oz cream cheese room temperature
- 2 large eggs plus yolks
- 1 tablespoon flour all-purpose
- 1 cup raspberries frozen thawed
- 0.3 cup sugar
- 5 tablespoons butter unsalted melted
- 1 teaspoon vanilla extract
- 4 ounces chocolate white cooled melted

Equipment

- food processor
- bowl
- oven
- wire rack
- sieve
- baking pan
- hand mixer
- toothpicks

Directions

- Preheat oven to 350F. In a food processor, blend wafer cookies until completely crushed.
- Transfer to a bowl, pour in melted butter and mix until crumbs are evenly moistened.
- Pour crumbs into a 9-inch square baking pan, and use your fingers to press into an even layer over bottom and about 1/2 inch up sides of pan.
- Bake for 8 minutes, until firm.
- Transfer to a wire rack and let cool completely. Reduce oven temperature to 250F.
- Combine raspberries and 1 Tbsp. sugar in a food processor and blend until smooth. Strain through a fine-mesh sieve into a bowl; discard solids. Using an electric mixer at medium speed, beat cream cheese and remaining 1/4 cup plus 1 Tbsp. sugar until smooth.
- Add eggs and yolks one at a time, beating briefly after each addition.
- Add flour and vanilla and mix just until combined. Fold in white chocolate.
- Pour cheesecake mixture over cooled crust, spreading evenly. Drop spoonfuls of raspberry puree on top and, using a toothpick, drag raspberry puree through cheesecake to create a marbled effect, taking care not to drag in crust.
- Bake until edges are pale golden and cheesecake is just set in center, 1 hour and 15 to 20 minutes.
- Let cool completely on a wire rack, then cover and refrigerate until fully chilled, at least 2 hours.

Cut and serve.

Nutrition Facts

PROTEIN 5.55% **FAT 61.92%** **CARBS 32.53%**

Properties

Glycemic Index:9.07, Glycemic Load:5.2, Inflammation Score:-2, Nutrition Score:1.9904348020968%

Flavonoids

Cyanidin: 1.57mg, Cyanidin: 1.57mg, Cyanidin: 1.57mg, Cyanidin: 1.57mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 120.25kcal (6.01%), Fat: 8.44g (12.99%), Saturated Fat: 4.68g (29.23%), Carbohydrates: 9.98g (3.33%), Net Carbohydrates: 9.5g (3.45%), Sugar: 6.72g (7.47%), Cholesterol: 28.71mg (9.57%), Sodium: 86.64mg (3.77%), Alcohol: 0.04g (100%), Alcohol %: 0.16% (100%), Protein: 1.7g (3.41%), Vitamin A: 241.02IU (4.82%), Vitamin B2: 0.07mg (3.93%), Manganese: 0.08mg (3.89%), Phosphorus: 34.69mg (3.47%), Selenium: 2.33µg (3.33%), Calcium: 23.93mg (2.39%), Copper: 0.04mg (2.13%), Iron: 0.38mg (2.09%), Vitamin E: 0.3mg (1.98%), Fiber: 0.48g (1.93%), Folate: 7.41µg (1.85%), Vitamin B5: 0.16mg (1.65%), Vitamin B1: 0.02mg (1.63%), Magnesium: 6.32mg (1.58%), Vitamin B3: 0.28mg (1.4%), Zinc: 0.21mg (1.39%), Potassium: 48.82mg (1.39%), Vitamin B12: 0.08µg (1.26%), Vitamin C: 0.91mg (1.11%), Vitamin K: 1.16µg (1.1%)