



Red Velvet-White Chocolate Cheesecake

READY IN



825 min.

SERVINGS



12

CALORIES



1557 kcal

DESSERT

Ingredients

- ☐ 8 oz chocolate baking bars white chopped
- ☐ 0.3 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 12 servings coconut candies store-bought
- ☐ 40 oz cream cheese softened
- ☐ 2 large eggs
- ☐ 6 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 2 oz liquid food coloring red

- ☐ 1 cup granulated sugar
- ☐ 2.5 cups granulated sugar
- ☐ 12 servings candy leaves white
- ☐ 32 oz powdered sugar sifted
- ☐ 8 oz cup heavy whipping cream sour
- ☐ 0.1 teaspoon salt
- ☐ 3 tablespoons cocoa unsweetened
- ☐ 1 tablespoon vanilla extract
- ☐ 2 teaspoons vanilla extract
- ☐ 0.5 cup water boiling
- ☐ 12 oz chocolate morsels white

Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ aluminum foil
- ☐ stand mixer
- ☐ microwave



Directions

- ☐ Prepare Cheesecake
- ☐ Layers: Preheat oven to 30
- ☐ Line bottom and sides of 2 disposable cake pans with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil.
- ☐ Microwave white chocolate morsels in a microwave-safe bowl according to package directions; cool 10 minutes.

- ☐ Beat cream cheese and melted chocolate at medium speed with an electric mixer until creamy; gradually add 1 cup sugar, beating well.
- ☐ Add 2 eggs, 1 at a time, beating just until yellow disappears after each addition. Stir in 1 Tbsp. vanilla.
- ☐ Pour into prepared pans.
- ☐ Bake at 300 for 30 to 35 minutes or until almost set. Turn oven off.
- ☐ Let cheesecakes stand in oven, with door closed, 30 minutes.
- ☐ Remove from oven to wire racks; cool completely (about 1 1/2 hours). Cover and chill 8 hours, or freeze 24 hours to 2 days.
- ☐ Prepare Red Velvet
- ☐ Layers: Preheat oven to 350
- ☐ Beat 1 cup butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add 2 1/2 cups sugar, beating until light and fluffy.
- ☐ Add 6 eggs, 1 at a time, beating just until blended after each addition.
- ☐ Stir together flour and next 2 ingredients; add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in 2 tsp. vanilla; stir in food coloring. Spoon batter into 3 greased and floured 8-inch disposable cake pans.
- ☐ Bake at 350 for 20 to 24 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans to wire racks; cool completely (about 1 hour).
- ☐ Whisk together chocolate and 1/2 cup boiling water until chocolate melts. Cool 20 minutes; chill 30 minutes.
- ☐ Beat 1 cup butter and chilled chocolate mixture at low speed until blended. Beat at medium speed 1 minute. Increase speed to high; beat 2 to 3 minutes or until fluffy. Gradually add powdered sugar and salt, beating at low speed until blended. Increase speed to high; beat 1 to 2 minutes or until smooth and fluffy.
- ☐ Place 1 layer Red Velvet on a serving platter. Top with 1 layer Cheesecake. Repeat with remaining layers of Red Velvet and Cheesecake, alternating and ending with Red Velvet on top.
- ☐ Spread top and sides of cake with White Chocolate Frosting. Store in refrigerator.

Nutrition Facts



 **PROTEIN 4.52%**  **FAT 43.91%**  **CARBS 51.57%**

Properties

Glycemic Index:36.85, Glycemic Load:78.97, Inflammation Score:-8, Nutrition Score:17.674347815306%

Flavonoids

Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 1557.14kcal (77.86%), Fat: 77.37g (119.03%), Saturated Fat: 46.22g (288.87%), Carbohydrates: 204.43g (68.14%), Net Carbohydrates: 201.73g (73.36%), Sugar: 174.69g (194.1%), Cholesterol: 283.44mg (94.48%), Sodium: 576.93mg (25.08%), Alcohol: 0.6g (100%), Alcohol %: 0.18% (100%), Protein: 17.93g (35.86%), Selenium: 33.96µg (48.52%), Vitamin B2: 0.73mg (42.8%), Vitamin A: 2087.36IU (41.75%), Phosphorus: 323.51mg (32.35%), Calcium: 254.91mg (25.49%), Folate: 89.37µg (22.34%), Manganese: 0.45mg (22.31%), Vitamin B1: 0.32mg (21.51%), Iron: 2.95mg (16.37%), Vitamin B5: 1.59mg (15.92%), Vitamin E: 2.17mg (14.47%), Vitamin B12: 0.84µg (14.02%), Potassium: 427.35mg (12.21%), Vitamin B3: 2.42mg (12.11%), Zinc: 1.76mg (11.75%), Copper: 0.22mg (11.04%), Fiber: 2.71g (10.82%), Magnesium: 37.06mg (9.27%), Vitamin B6: 0.17mg (8.27%), Vitamin K: 8.14µg (7.75%), Vitamin D: 0.67µg (4.44%)