



Rhubarb ripple & gingerbread cheesecake

 Vegetarian

READY IN



110 min.

SERVINGS



12

CALORIES



619 kcal

DESSERT

Ingredients

- 800 g full-fat cream cheese
- 300 g soured cream
- 175 g golden caster sugar
- 3 tbsp cornflour
- 3 large eggs
- 1 orange zest
- 1 tbsp vanilla extract
- 200 g flour plain

- 100 g brown sugar soft
- 1 tsp ground ginger
- 1 pinch cinnamon
- 100 g butter
- 5 tbsp golden syrup
- 3 tbsp treacle black
- 140 g brown sugar soft
- 1 juice of orange
- 50 g stem ginger from a jar sliced
- 400 g forced rhubarb cut into 3cm pieces
- 1 tsp grenadine syrup

Equipment

- frying pan
- sauce pan
- baking paper
- oven
- whisk
- mixing bowl
- cake form
- slotted spoon
- oven mitt

Directions

- Heat oven to 200C/180C fan/gas
- Line the base and sides of a 23-24cm springform cake tin with baking parchment. To make the base, rub together the flour, sugar and spices in a large mixing bowl, making sure there are no lumps of sugar.

- Heat the butter, golden syrup and treacle in a small saucepan until just boiling, then pour into the dry ingredients, mixing to a smooth dough. Press evenly into your cake tin, then bake for 10–12 mins until golden. Leave to cool.
- To make the poached rhubarb, put the sugar, orange juice, ginger and syrup in a large pan and cook until just dissolved.
- Add the rhubarb, cover with a lid and poach on the lowest possible heat for 5–7 mins until just tender.
- Using a slotted spoon, remove the rhubarb and stem ginger to a plate, being careful not to damage the shape. Increase the heat and reduce the liquid for a few mins until just syrupy. If you like, add a splash of grenadine to make a bright pink syrup. Using a fork, crush half the poached rhubarb with enough syrup to give a thick compote. Stir in the whole pieces and set aside to cool completely. Reserve the remaining syrup to serve.
- In a large mixing bowl, mix the cream cheese, soured cream, sugar and cornflour.
- Whisk in the eggs, yolks, orange zest and vanilla until evenly combined, then pour into the tin. Dot spoonfuls of the cold rhubarb compote over the filling with a little extra syrup and ripple through with the back of a spoon.
- Bake for 10 mins. Reduce oven to 120C/ 100C fan/gas and bake for 50–55 mins more. Turn off the oven, keep the door closed and leave the cheesecake for 1 hr. Open the oven door a little, keep it ajar with oven gloves and leave for a 1 hr more.
- Remove and leave at room temperature until completely cool, then chill overnight.
- To serve, remove from the tin and carefully remove the baking paper. Slice and serve with the reserved syrup.

Nutrition Facts

PROTEIN 4.96% **FAT 51.78%** **CARBS 43.26%**

Properties

Glycemic Index:33.33, Glycemic Load:15.63, Inflammation Score:-7, Nutrition Score:10.264782584232%

Flavonoids

Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg Epicatechin 3–gallate: 0.2mg, Epicatechin 3–gallate: 0.2mg, Epicatechin 3–gallate: 0.2mg, Epicatechin 3–gallate: 0.2mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.6mg, Hesperetin: 0.6mg, Hesperetin: 0.6mg, Hesperetin: 0.6mg

Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 618.52kcal (30.93%), Fat: 35.95g (55.31%), Saturated Fat: 20.74g (129.62%), Carbohydrates: 67.58g (22.53%), Net Carbohydrates: 66.28g (24.1%), Sugar: 48.7g (54.11%), Cholesterol: 145.9mg (48.63%), Sodium: 285.15mg (12.4%), Alcohol: 0.37g (100%), Alcohol %: 0.22% (100%), Protein: 7.75g (15.5%), Vitamin A: 1368.91IU (27.38%), Selenium: 15.74µg (22.49%), Vitamin B2: 0.32mg (18.71%), Calcium: 185.63mg (18.56%), Manganese: 0.28mg (14.01%), Phosphorus: 137.24mg (13.72%), Folate: 49.41µg (12.35%), Vitamin K: 12.22µg (11.64%), Iron: 2.09mg (11.6%), Vitamin B1: 0.17mg (11.51%), Potassium: 393.99mg (11.26%), Vitamin C: 6.96mg (8.44%), Vitamin B5: 0.77mg (7.71%), Magnesium: 29.26mg (7.32%), Vitamin E: 1.09mg (7.25%), Vitamin B3: 1.29mg (6.45%), Fiber: 1.3g (5.19%), Vitamin B6: 0.1mg (5.19%), Vitamin B12: 0.3µg (4.94%), Zinc: 0.71mg (4.73%), Copper: 0.08mg (4.11%), Vitamin D: 0.23µg (1.53%)