

Rhubarb Swirl Cheesecake

 Vegetarian

READY IN



100 min.

SERVINGS



14

CALORIES



418 kcal

DESSERT

Ingredients

- 8 ounces baker's chocolate white melted
- 0.3 cup butter melted
- 1 tablespoon cornstarch
- 24 ounces cream cheese softened
- 3 eggs lightly beaten
- 1.3 cups graham cracker crumbs
- 2 tablespoons orange juice
- 2.5 cups rhubarb fresh thinly sliced

- 0.5 teaspoon salt
- 16 ounces cream sour
- 0.3 cup sugar divided
- 2 teaspoons vanilla extract

Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- knife
- wire rack
- baking pan
- aluminum foil
- springform pan

Directions

- In a large saucepan, bring rhubarb, 1/3 cup sugar and orange juice to a boil. Reduce heat; cook and stir until thickened and rhubarb is tender. Set aside.
- In a small bowl, combine cracker crumbs and butter. Press onto the bottom of a greased 9-in. springform pan.
- Place on a baking sheet.
- Bake at 350° for 7–9 minutes or until lightly browned. Cool on a wire rack.
- In a large bowl, beat cream cheese and remaining sugar until smooth. Beat in the sour cream, white chocolate, cornstarch, vanilla and salt until smooth.
- Add eggs; beat just until combined.
- Pour half of the filling into crust. Top with half of the rhubarb sauce; cut through batter with a knife to gently swirl rhubarb.

- Layer with remaining filling and rhubarb sauce; cut through top layers with a knife to gently swirl rhubarb.
- Place pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan.
- Place in a large baking pan; add 1 in. of hot water to larger pan.
- Bake at 350° for 60–70 minutes or until center is almost set.
- Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Cover and chill overnight. Refrigerate leftovers.

Nutrition Facts

PROTEIN 7.04%

FAT 73.75%

CARBS 19.21%

Properties

Glycemic Index:20.44, Glycemic Load:8.3, Inflammation Score:-7, Nutrition Score:11.576087008352%

Flavonoids

Catechin: 10.89mg, Catechin: 10.89mg, Catechin: 10.89mg, Catechin: 10.89mg Epicatechin: 23.09mg, Epicatechin: 23.09mg, Epicatechin: 23.09mg, Epicatechin: 23.09mg Epicatechin 3-gallate: 0.13mg, Epicatechin 3-gallate: 0.13mg, Epicatechin 3-gallate: 0.13mg, Epicatechin 3-gallate: 0.13mg Hesperetin: 0.29mg, Hesperetin: 0.29mg, Hesperetin: 0.29mg, Hesperetin: 0.29mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 417.58kcal (20.88%), Fat: 36.48g (56.12%), Saturated Fat: 20.84g (130.24%), Carbohydrates: 21.38g (7.13%), Net Carbohydrates: 18.03g (6.56%), Sugar: 10.11g (11.23%), Cholesterol: 111.99mg (37.33%), Sodium: 339.51mg (14.76%), Alcohol: 0.2g (100%), Alcohol %: 0.17% (100%), Caffeine: 12.96mg (4.32%), Protein: 7.83g (15.66%), Manganese: 0.73mg (36.58%), Copper: 0.55mg (27.7%), Vitamin A: 1033.83IU (20.68%), Iron: 3.43mg (19.05%), Phosphorus: 179.79mg (17.98%), Magnesium: 69.19mg (17.3%), Vitamin B2: 0.25mg (14.92%), Zinc: 2.21mg (14.7%), Selenium: 9.91µg (14.16%), Fiber: 3.35g (13.39%), Calcium: 127.58mg (12.76%), Potassium: 334.94mg (9.57%), Vitamin K: 9.78µg (9.31%), Vitamin B5: 0.59mg (5.85%), Vitamin E: 0.86mg (5.72%), Folate: 21.11µg (5.28%), Vitamin B1: 0.07mg (4.61%), Vitamin B12: 0.27µg (4.43%), Vitamin C: 3.25mg (3.94%), Vitamin B6: 0.07mg (3.74%), Vitamin B3: 0.66mg (3.32%), Vitamin D: 0.19µg (1.26%)