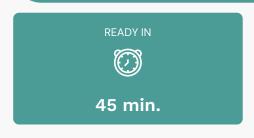
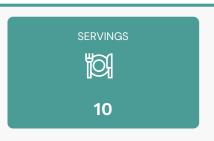


# S'mores Cheesecake with Summer Berries







DESSERT

# **Ingredients**

1 pint blueberries fresh
16 ounce cream cheese room temperature
1 teaspoon cream of tartar
2 large egg whites
3 large eggs
1.5 cups graham cracker crumbs whole finely (made from 9 crackers ground in processor; 1 packet)
0.8 cup cup heavy whipping cream
12 large marshmallows with wet kitchen scissors cut into quarters

9 ounces chocolate chopped (such as Lindt or Ghirardelli)

	1 pint raspberries fresh	
	0.1 teaspoon salt	
	1 cup sugar	
	6 tablespoons butter unsalted melted ()	
	0.5 teaspoon vanilla extract	
	3 tablespoons water	
Equipment		
Ц	bowl	
Ш	frying pan	
	sauce pan	
	oven	
	knife	
	whisk	
	double boiler	
	hand mixer	
	broiler	
	spatula	
	springform pan	
Directions		
	Position rack in center of oven and preheat to 350°F.	
	Mix crumbs and sugar in medium bowl.	
	Add melted butter; stir until mixture is evenly moistened. Press onto bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides.	
	Bake until set, about 12 minutes.	
	Remove from oven; cool. Reduce oven temperature to 325°F.	
	Stir chocolate in top of double boiler set over barely simmering water until smooth.	
	Remove from over water and cool to lukewarm, stirring occasionally.	

Nutrition Facts		
	Serve berry mixture alongside.	
	Cut cake into wedges.	
	Mix raspberries and blueberries in medium bowl.	
	Place cake on platter.	
	Remove pan sides.	
	Using kitchen torch, lightly brown topping in spots. (Or preheat broiler; place cake at least 4 inches from heat source and broil just until topping is lightly browned in spots, watching closely to avoid burning, about 2 minutes.) Chill cake until cold. DO AHEAD: Can be made 1 day ahead. Cover with cake dome and keep chilled.	
	Let stand untilset, about 15 minutes.	
	Scrape topping onto cheesecake. Using offset metal spatula, spread topping to edges of cake, swirling decoratively.	
	Let stand until marshmallows soften, about 3 minutes. Set bowl with mixture over simmering water; using hand held electric mixer, beat until stiff shiny peaks form, about 4 minutes. Beat in vanilla.	
	Remove bowl from over water and stir in marshmallows (keep water simmering in saucepan).	
	Whisk sugar, egg whites, 3 tablespoons water, cream of tartar, and 1/8 teaspoon salt to blend in large metal bowl. Set bowl over saucepan of simmering water; whisk constantly until sugar dissolves and mixture thickens and is hot to touch, about 3 minutes.	
	Transfer cake to rack. Run small sharp knife around cake to loosen. Chill uncovered until cold, 8 hours or overnight. DO AHEAD: Can be made 2 days ahead. Cover and keep refrigerated.	
	Bake cake until outer edge is slightly puffed and cake is barely set in center (center will look shiny and move slightly when pan is gently shaken), about 55 minutes.	
	Pour batter over crust in pan.	
	running, add whipping cream through feed tube and process just until blended. With motor running, add melted chocolate, then add eggs 1 at a time, blending and scraping down sides after each addition until mixture is smooth.	

## **Properties**

Glycemic Index:34.02, Glycemic Load:34.47, Inflammation Score:-7, Nutrition Score:12.793478157209%

#### **Flavonoids**

Cyanidin: 25.66mg, Cyanidin: 25.66mg, Cyanidin: 25.66mg, Cyanidin: 25.66mg Petunidin: 15.07mg, Petunidin: 17.39mg, Delphinidin: 17.39mg, Delphinidin: 17.39mg, Delphinidin: 32.04mg, Malvidin: 32.04mg, Malvidin: 32.04mg, Pelargonidin: 0.46mg, Pelargonidin: 0.46mg, Pelargonidin: 0.46mg, Pelargonidin: 0.46mg, Pelargonidin: 0.46mg, Pelargonidin: 0.46mg, Peonidin: 9.66mg, Peonidin: 9.66mg, Peonidin: 9.66mg, Peonidin: 9.66mg, Peonidin: 3.12mg, Catechin: 3.12mg, Catechin: 3.12mg, Catechin: 3.12mg, Catechin: 3.12mg, Catechin: 3.12mg, Catechin: 0.53mg, Epigallocatechin: 0.53mg, Epigallocatechin: 0.53mg, Epigallocatechin: 0.53mg, Epigallocatechin: 1.96mg, Epigallocatechin: 1.96mg, Epigallocatechin: 1.96mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg, Luteolin: 0.09mg, Kaempferol: 0.81mg, Kaempferol: 0.81mg, Kaempferol: 0.81mg, Myricetin: 0.62mg, Myricetin: 0.62mg, Myricetin: 0.62mg, Myricetin: 0.62mg, Myricetin: 0.62mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg, Gallocatechin: 0.06mg

### Nutrients (% of daily need)

Calories: 643.98kcal (32.2%), Fat: 40.83g (62.81%), Saturated Fat: 23.4g (146.25%), Carbohydrates: 67.63g (22.54%), Net Carbohydrates: 61.58g (22.39%), Sugar: 49.99g (55.55%), Cholesterol: 139.84mg (46.61%), Sodium: 304.88mg (13.26%), Alcohol: 0.07g (100%), Alcohol %: 0.03% (100%), Caffeine: 16.84mg (5.61%), Protein: 8.92g (17.84%), Manganese: 0.62mg (30.76%), Fiber: 6.05g (24.21%), Vitamin A: 1203.65IU (24.07%), Vitamin B2: 0.37mg (21.83%), Vitamin C: 17.09mg (20.72%), Phosphorus: 174.65mg (17.47%), Selenium: 11.57µg (16.52%), Vitamin K: 16.59µg (15.8%), Magnesium: 57.78mg (14.45%), Copper: 0.25mg (12.73%), Iron: 2.06mg (11.45%), Vitamin E: 1.65mg (11.03%), Potassium: 365.11mg (10.43%), Calcium: 98.05mg (9.81%), Zinc: 1.38mg (9.21%), Folate: 31.78µg (7.95%), Vitamin B5: 0.79mg (7.89%), Vitamin B6: 0.13mg (6.61%), Vitamin B3: 1.21mg (6.05%), Vitamin B1: 0.09mg (5.82%), Vitamin D: 0.71µg (4.74%), Vitamin B12: 0.28µg (4.7%)