



WHATSheATE



Spirited Cooking: Orangetcello Chocolate Cheesecake Squares



Vegetarian

READY IN



720 min.

SERVINGS



12

CALORIES



431 kcal

DESSERT

Ingredients

- ☐ 1 tablespoons plus light
- ☐ 16 ounces cream cheese softened
- ☐ 4.5 ounces chocolate dark chopped
- ☐ 4 large eggs
- ☐ 1 cup granulated sugar
- ☐ 1 teaspoon orange zest freshly grated
- ☐ 12 ounces ricotta cheese room temperature

- ☐ 6 tablespoons butter unsalted cut into pieces
- ☐ 1.3 cup graham crackers crushed

Equipment

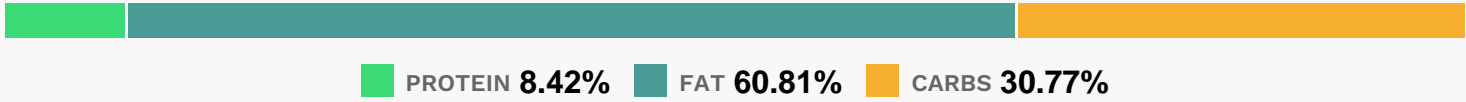
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ double boiler
- ☐ hand mixer
- ☐ roasting pan
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350°. Line 8"x8" pan with foil and coat with cooking spray or butter.
- ☐ Combine chocolate crumbs, orange zest, and butter in a small bowl until mixture comes together easily when pressed in your palm. Press into the bottom of prepared pan.
- ☐ Bake crust for 15 minutes.
- ☐ Let cool.
- ☐ Beat ricotta in electric mixer until smooth.
- ☐ Add cream cheese and sugar; beat until fluffy.
- ☐ Add orangecello and zest; add eggs one at a time, beating well between each addition. Scrape down bowl as needed.
- ☐ Pour filling into crust and place pan in larger dish or roasting pan for a water bath.
- ☐ Pour hot water in the larger pan halfway up the side of the cheesecake pan.
- ☐ Bake for 1 hour or until cheesecake jiggles only slightly when shaken.
- ☐ Cool on wire cooling rack for 1 hour. Refrigerate until cheesecake is cold, at least 8 hours or overnight.

- ☐
- Heat all glaze ingredients in double boiler over gently simmering water. Stir until melted and combined.
- ☐
- Pour over chilled cheesecake, tilting pan to coat. Refrigerate uncovered for 30 minutes.
- ☐
- Cut cheesecake into squares, cleaning knife between each slice for neat edges.

Nutrition Facts



Properties

Glycemic Index:20.01, Glycemic Load:18.94, Inflammation Score:-5, Nutrition Score:7.9643479028474%

Nutrients (% of daily need)

Calories: 431.14kcal (21.56%), Fat: 29.53g (45.44%), Saturated Fat: 16.86g (105.4%), Carbohydrates: 33.62g (11.21%), Net Carbohydrates: 32.11g (11.67%), Sugar: 24.46g (27.17%), Cholesterol: 130mg (43.33%), Sodium: 236.27mg (10.27%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 8.5mg (2.83%), Protein: 9.21g (18.41%), Selenium: 13.39µg (19.12%), Vitamin A: 903.58IU (18.07%), Phosphorus: 172.9mg (17.29%), Vitamin B2: 0.26mg (15.08%), Calcium: 122.7mg (12.27%), Iron: 2.13mg (11.83%), Manganese: 0.22mg (10.93%), Copper: 0.22mg (10.9%), Magnesium: 38.85mg (9.71%), Zinc: 1.3mg (8.63%), Vitamin B12: 0.37µg (6.16%), Fiber: 1.52g (6.07%), Vitamin B5: 0.58mg (5.84%), Potassium: 198.76mg (5.68%), Vitamin E: 0.76mg (5.05%), Folate: 19.5µg (4.87%), Vitamin B6: 0.08mg (3.81%), Vitamin D: 0.5µg (3.3%), Vitamin B1: 0.05mg (3.14%), Vitamin B3: 0.57mg (2.85%), Vitamin K: 2.42µg (2.31%)