



WHATSheATE



Ultra Creamy Black and White Cheesecake



Vegetarian

READY IN



680 min.

SERVINGS



12

CALORIES



484 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract pure
- ☐ 12 servings semisweet chocolate curls white for garnish
- ☐ 25 chocolate wafer cookies from one 9-ounce package
- ☐ 24 ounce cream cheese at room temperature
- ☐ 4 large eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 3 ounces bittersweet chocolate cooled melted chopped
- ☐ 0.5 cup cup heavy whipping cream sour

- ☐ 1.5 cups sugar
- ☐ 4 tablespoons butter unsalted melted
- ☐ 2 teaspoons vanilla extract

Equipment

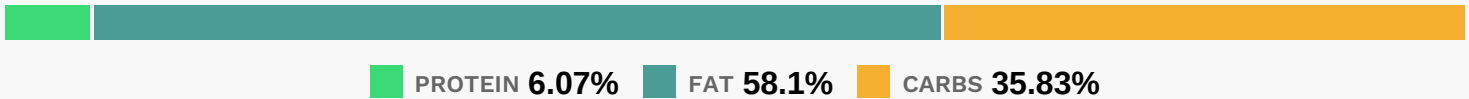
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ baking pan
- ☐ hand mixer
- ☐ roasting pan
- ☐ springform pan

Directions

- ☐ Arrange the oven racks in the center and lower third of the oven.
- ☐ Place a baking dish or roasting pan on the bottom rack and fill halfway with water. Preheat the oven to 325 degrees F.
- ☐ Coat a 9-inch springform pan with nonstick cooking spray.
- ☐ Place 2 tablespoons of the sugar and the cookies in the bowl of a food processor and pulse until they become fine crumbs.
- ☐ Add the melted butter and pulse until moist. Press the mixture into the bottom and slightly up the sides of the springform pan. Set aside.
- ☐ Beat the cream cheese and remaining 1 1/2 cups sugar until creamy in the bowl of a standing mixer or using a hand mixer. Beat in the eggs 1 at a time until just incorporated. Beat in the sour cream, flour and vanilla. Reserve 3 cups of the batter (this does not need to be refrigerated) and stir the melted chocolate and almond extract into the remaining batter. (Don't worry if there are tiny flecks of chocolate in the batter, they will bake into the cheesecake.)

- ☐ Pour the chocolate batter over the crust.
- ☐ Bake the cheesecake on the center rack of the oven until the edges are just set but the center is still a bit jiggly, 30 to 35 minutes.
- ☐ Slowly pour the reserved vanilla batter over the chocolate layer and continue to bake until the cheesecake is just set but the center is slightly jiggly, another 40 to 45 minutes. Turn off the oven, open the door slightly and let the cheesecake cool 20 minutes.
- ☐ Remove and run a knife around the edge of the pan. Cool to room temperature and then chill overnight.
- ☐ Before serving, let stand at room temperature for about 1 hour.
- ☐ Remove the sides of the pan.
- ☐ Garnish generously with white and semisweet chocolate curls.

Nutrition Facts



Properties

Glycemic Index:18.47, Glycemic Load:24.02, Inflammation Score:-6, Nutrition Score:7.5034781995675%

Nutrients (% of daily need)

Calories: 483.8kcal (24.19%), Fat: 31.71g (48.79%), Saturated Fat: 17.66g (110.35%), Carbohydrates: 44.02g (14.67%), Net Carbohydrates: 42.87g (15.59%), Sugar: 35.23g (39.14%), Cholesterol: 135.69mg (45.23%), Sodium: 278.87mg (12.12%), Alcohol: 0.29g (100%), Alcohol %: 0.27% (100%), Caffeine: 8.21mg (2.74%), Protein: 7.45g (14.9%), Vitamin A: 1033.34IU (20.67%), Selenium: 12.82µg (18.31%), Vitamin B2: 0.28mg (16.46%), Phosphorus: 142.46mg (14.25%), Manganese: 0.23mg (11.35%), Copper: 0.19mg (9.48%), Calcium: 84.75mg (8.48%), Iron: 1.51mg (8.38%), Magnesium: 29.69mg (7.42%), Vitamin B5: 0.7mg (7%), Vitamin E: 0.95mg (6.31%), Folate: 24.29µg (6.07%), Zinc: 0.91mg (6.04%), Vitamin B12: 0.33µg (5.45%), Potassium: 187.57mg (5.36%), Vitamin B1: 0.07mg (4.69%), Fiber: 1.14g (4.57%), Vitamin B6: 0.07mg (3.73%), Vitamin B3: 0.66mg (3.29%), Vitamin D: 0.4µg (2.69%), Vitamin K: 2.6µg (2.48%)