



White Chocolate and Strawberry Cheesecake

READY IN



45 min.

SERVINGS



14

CALORIES



739 kcal

DESSERT

Ingredients

- ☐ 0.5 cup apricot preserves
- ☐ 2 tablespoons brandy
- ☐ 9 ounce chocolate wafers such as nabisco famous
- ☐ 32 ounce cream cheese room temperature
- ☐ 4 large eggs
- ☐ 0.3 teaspoon salt
- ☐ 1 cup cream sour
- ☐ 3 pint strawberries hulled halved
- ☐ 1 cup sugar

- ☐ 0.5 cup butter unsalted melted (1 stick)
- ☐ 2 tablespoons vanilla extract
- ☐ 0.5 cup whipping cream
- ☐ 1 pound chocolate white finely chopped (such as Lindt or Baker's)

Equipment

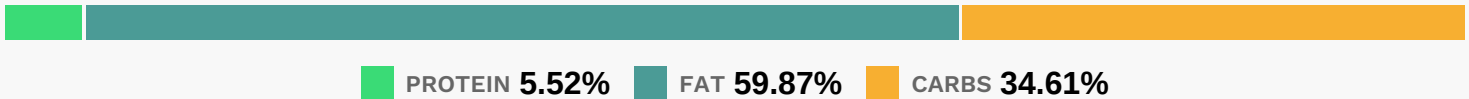
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ double boiler
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Position rack in center of oven; preheat to 325°F. Butter 10-inch-diameter springform pan. Wrap outside of pan with foil. Finely grind cookies in processor.
- ☐ Add melted butter; process until crumbs are moist. Press crumbs onto bottom and 2 inches up sides of pan.
- ☐ Bake until set, about 15 minutes. Cool on rack. Maintain oven temperature.
- ☐ Stir white chocolate in top of double boiler set over barely simmering water until melted and smooth.
- ☐ Remove from over water. Cool to lukewarm, stirring occasionally.
- ☐ Using electric mixer, beat cream cheese in large bowl until fluffy, about 3 minutes. Gradually add sugar, then salt; beat until smooth.
- ☐ Add eggs 1 at a time, beating well after each addition.
- ☐ Add sour cream, whipping cream and vanilla; beat until well blended.

- ☐
- Bake cake until top begins to brown but center still moves slightly when pan is gently shaken, about 1 hour 20 minutes. Open oven door slightly; turn off oven. Leave cake in oven 30 minutes. Chill cake uncovered overnight. (Can be made 2 days ahead. Cover; keep refrigerated.)
- ☐
- Run small knife between pan sides and cake. Release pan sides. Starting at outer edge of top of cake, arrange strawberry halves in slightly overlapping concentric circles, covering top completely. Stir preserves and brandy in heavy small saucepan over medium heat until mixture boils. Strain preserves.
- ☐
- Brush glaze generously over strawberries, allowing some glaze to drip between berries. (Can be made 4 hours ahead. Chill.)

Nutrition Facts



Properties

Glycemic Index:19.4, Glycemic Load:32.88, Inflammation Score:-8, Nutrition Score:15.220434852268%

Flavonoids

Cyanidin: 1.7mg, Cyanidin: 1.7mg, Cyanidin: 1.7mg, Cyanidin: 1.7mg Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg Delphinidin: 0.31mg, Delphinidin: 0.31mg, Delphinidin: 0.31mg, Delphinidin: 0.31mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 25.2mg, Pelargonidin: 25.2mg, Pelargonidin: 25.2mg, Pelargonidin: 25.2mg Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg Catechin: 3.18mg, Catechin: 3.18mg, Catechin: 3.18mg, Catechin: 3.18mg Epigallocatechin: 0.79mg, Epigallocatechin: 0.79mg, Epigallocatechin: 0.79mg, Epigallocatechin: 0.79mg Epicatechin: 0.45mg, Epicatechin: 0.45mg, Epicatechin: 0.45mg, Epicatechin: 0.45mg Epicatechin 3-gallate: 0.15mg, Epicatechin 3-gallate: 0.15mg, Epicatechin 3-gallate: 0.15mg, Epicatechin 3-gallate: 0.15mg Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg Naringenin: 0.26mg, Naringenin: 0.26mg, Naringenin: 0.26mg, Naringenin: 0.26mg Kaempferol: 0.51mg, Kaempferol: 0.51mg, Kaempferol: 0.51mg, Kaempferol: 0.51mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 1.15mg, Quercetin: 1.15mg, Quercetin: 1.15mg, Quercetin: 1.15mg Gallocatechin: 0.03mg, Gallocatechin: 0.03mg, Gallocatechin: 0.03mg, Gallocatechin: 0.03mg

Nutrients (% of daily need)

Calories: 738.52kcal (36.93%), Fat: 49.84g (76.67%), Saturated Fat: 28.39g (177.44%), Carbohydrates: 64.81g (21.6%), Net Carbohydrates: 62.07g (22.57%), Sugar: 52.35g (58.17%), Cholesterol: 162.49mg (54.16%), Sodium: 413.15mg (17.96%), Alcohol: 1.35g (100%), Alcohol %: 0.59 (100%), Protein: 10.34g (20.68%), Vitamin C: 60.72mg (73.61%), Vitamin A: 1418.69IU (28.37%), Manganese: 0.54mg (27.14%), Vitamin B2: 0.43mg (25.25%), Phosphorus: 222.85mg (22.28%), Selenium: 14.06µg (20.09%), Calcium: 183.41mg (18.34%), Folate: 49.37µg (12.34%), Potassium:

431.47mg (12.33%), Vitamin E: 1.78mg (11.89%), Fiber: 2.74g (10.95%), Vitamin B5: 1.07mg (10.7%), Copper: 0.19mg (9.54%), Magnesium: 37.24mg (9.31%), Iron: 1.62mg (9%), Vitamin B12: 0.53µg (8.82%), Zinc: 1.18mg (7.87%), Vitamin K: 8.11µg (7.72%), Vitamin B6: 0.15mg (7.39%), Vitamin B1: 0.11mg (7.21%), Vitamin B3: 1.26mg (6.3%), Vitamin D: 0.54µg (3.62%)