



White Chocolate Cheesecake

READY IN



613 min.

SERVINGS



16

CALORIES



350 kcal

DESSERT

Ingredients

- 1.5 cups graham cracker crumbs (20 squares)
- 0.3 cup pecans toasted finely chopped
- 2 tablespoons sugar
- 0.3 cup butter melted
- 1 cup peppermint candies white
- 0.8 cup sugar
- 2 tablespoons flour all-purpose
- 16 ounces cream cheese softened
- 2 egg yolk

- 2 eggs
- 0.5 cup cream sour
- 2 cups fruit

Equipment

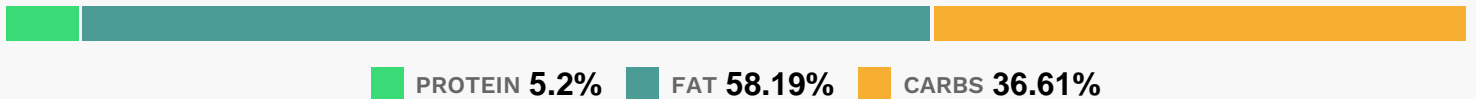
- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- wire rack
- hand mixer
- aluminum foil
- spatula
- springform pan

Directions

- Move oven rack to lowest position.
- Heat oven to 400°F. Lightly grease bottom and side of springform pan, 8x3 inches; remove bottom.
- Mix cracker crumbs, pecans, 2 tablespoons sugar and the butter. Press about 3/4 cup of the crumb mixture evenly on bottom of pan.
- Place on cookie sheet.
- Bake 6 to 8 minutes or until golden brown; cool.
- Assemble bottom and side of pan; secure side. Press remaining crumb mixture 2 inches up side of pan.
- Cut 11-inch circle of heavy-duty aluminum foil.
- Place pan on foil circle; press foil up side of pan to prevent dripping in oven during baking.
- Place white baking chips in 2-cup heatproof glass measure.

- Place measure in 1 1/2-quart saucepan.
- Add water to saucepan until 2 inches deep.
- Heat over low heat, stirring frequently, until chips are melted.
- Remove measure from saucepan.
- Increase oven temperature to 475°F.
- Beat melted chips, 3/4 cup sugar and the flour in large bowl with electric mixer on medium speed until blended. Beat in cream cheese and egg yolks until smooth. Continue beating, adding the eggs one at a time, then the sour cream until blended.
- Pour batter carefully into crust. Cover pan with aluminum foil.
- Bake 20 minutes; remove foil. Reduce oven temperature to 300°F.
- Bake 1 hour. (If cheesecake browns too quickly, cover loosely with aluminum foil during last 30 minutes of baking.)
- Turn off oven and leave cheesecake in oven 15 minutes. Cool on wire rack 15 minutes. Run metal spatula along side of cheesecake to loosen before and after refrigerating. Cover tightly and refrigerate at least 8 hours, but no longer than 5 days. Run metal spatula along side of cheesecake to loosen; remove side of pan.
- Place cheesecake on serving plate. Top with fruit. Immediately refrigerate any remaining cheesecake after serving.

Nutrition Facts



Properties

Glycemic Index:20.39, Glycemic Load:12.78, Inflammation Score:-4, Nutrition Score:4.3926086995913%

Flavonoids

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 350.19kcal (17.51%), Fat: 23.27g (35.8%), Saturated Fat: 12.24g (76.52%), Carbohydrates: 32.95g (10.98%), Net Carbohydrates: 32.02g (11.64%), Sugar: 25.81g (28.68%), Cholesterol: 77.63mg (25.88%), Sodium: 207.4mg (9.02%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.68g (9.36%), Vitamin A: 747.24IU (14.94%), Vitamin B2: 0.15mg (8.88%), Selenium: 6.1µg (8.71%), Phosphorus: 81.74mg (8.17%), Calcium: 73.48mg (7.35%), Manganese: 0.1mg (4.91%), Iron: 0.7mg (3.91%), Folate: 15.21µg (3.8%), Vitamin E: 0.56mg (3.72%), Fiber: 0.93g (3.72%), Vitamin B5: 0.37mg (3.72%), Zinc: 0.55mg (3.68%), Vitamin B1: 0.05mg (3.65%), Magnesium: 12.58mg (3.14%), Potassium: 106.94mg (3.06%), Copper: 0.06mg (2.96%), Vitamin B12: 0.17µg (2.92%), Vitamin B6: 0.05mg (2.65%), Vitamin B3: 0.53mg (2.64%), Vitamin K: 2.16µg (2.06%), Vitamin D: 0.23µg (1.54%)