



White Chocolate Cheesecake with Cranberry Currant Compote

READY IN



30 min.

SERVINGS



16

CALORIES



616 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 5 tablespoons butter cooled melted
- ☐ 2 cups chocolate wafers crushed (35 wafers)
- ☐ 24 ounce cream cheese softened
- ☐ 16 servings cranberry currant compote
- ☐ 6 large eggs at room temperature
- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar divided

- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup whipping cream
- ☐ 16 ounces chocolate white chopped

Equipment

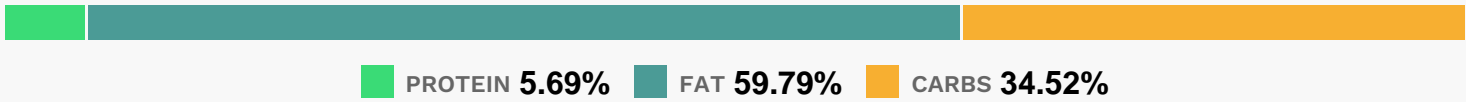
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 350
- ☐ Combine crushed chocolate wafers, 2 tablespoons sugar, and 5 tablespoons melted butter in a medium bowl. Press crumb mixture onto bottom and 1 inch up sides of a 10 1/2-inch springform pan, making sure crumbs are evenly distributed.
- ☐ Bake at 350 for 8 to 10 minutes.
- ☐ Let cool on wire rack.
- ☐ Stir together white chocolate and cream in a heavy saucepan over low heat until smooth.
- ☐ Remove from heat.
- ☐ Beat cream cheese, 1/2 cup butter, salt, and remaining 1 cup sugar in a large bowl at medium speed with an electric mixer until blended, stopping to scrape down sides.
- ☐ Add vanilla, beating until blended. Reduce speed to low, and add eggs, 2 at a time, beating just until blended and stopping to scrape down sides after each addition. (Do not overbeat.) Gradually add white chocolate mixture, beating just until blended.

- ☐ Pour mixture into springform pan; place springform pan on baking sheet.
- ☐ Bake at 350 for 20 minutes. Reduce oven temperature to 300, and bake 20 more minutes. Reduce oven temperature to 250, and bake 20 more minutes. Reduce oven temperature to 200, and bake 30 to 40 minutes or until cake is set around sides and almost set in center.
- ☐ Remove to a wire rack; run sharp knife around edge of pan to loosen. (This will help prevent cracking as cake cools.)
- ☐ Let cool completely. Cover with plastic wrap, and chill for 6 hours or up to 2 days.
- ☐ Serve with Cranberry Currant Compote.
- ☐ Remove eggs from refrigerator, and place in a bowl for 30 minutes.
- ☐ Note: For testing purposes, we used Nabisco Famous Chocolate Wafers for chocolate wafer cookies.

Nutrition Facts



Properties

Glycemic Index:21.35, Glycemic Load:31.4, Inflammation Score:-6, Nutrition Score:8.8939130733842%

Nutrients (% of daily need)

Calories: 615.77kcal (30.79%), Fat: 41.74g (64.21%), Saturated Fat: 23.54g (147.11%), Carbohydrates: 54.23g (18.08%), Net Carbohydrates: 53.13g (19.32%), Sugar: 42.81g (47.57%), Cholesterol: 152.31mg (50.77%), Sodium: 506.19mg (22.01%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Protein: 8.94g (17.87%), Vitamin A: 1081.07IU (21.62%), Vitamin B2: 0.36mg (21.41%), Selenium: 12.79µg (18.28%), Phosphorus: 179.63mg (17.96%), Calcium: 126.07mg (12.61%), Manganese: 0.22mg (11.2%), Iron: 1.66mg (9.25%), Vitamin E: 1.38mg (9.22%), Copper: 0.18mg (9%), Vitamin B5: 0.85mg (8.47%), Vitamin B12: 0.48µg (7.95%), Folate: 29.27µg (7.32%), Potassium: 243.41mg (6.95%), Zinc: 1.02mg (6.8%), Vitamin B1: 0.1mg (6.59%), Magnesium: 26.3mg (6.57%), Vitamin B3: 1.14mg (5.68%), Vitamin K: 5.31µg (5.06%), Vitamin B6: 0.09mg (4.63%), Fiber: 1.11g (4.42%), Vitamin D: 0.49µg (3.29%)