



White Chocolate-Cranberry Cheesecake

 Vegetarian

READY IN



220 min.

SERVINGS



10

CALORIES



803 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons cornstarch
- ☐ 1 pound cranberries frozen thawed drained and if
- ☐ 32 ounce cream cheese at room temperature
- ☐ 4 large eggs
- ☐ 18 graham crackers whole crushed finely 2 cups crumbs
- ☐ 1 pinch nutmeg freshly grated
- ☐ 2 tablespoons orange juice fresh
- ☐ 1 teaspoon orange zest grated

- ☐ 1 pinch salt
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 1 cup sugar
- ☐ 1 cup sugar
- ☐ 2 tablespoons sugar
- ☐ 5 tablespoons butter unsalted cooled melted
- ☐ 1 teaspoon vanilla extract
- ☐ 4 ounces chocolate white shaved chopped for topping

Equipment

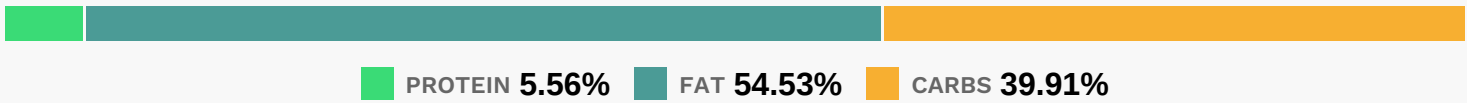
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ pot
- ☐ blender
- ☐ roasting pan
- ☐ springform pan

Directions

- ☐ Make the crust: Set racks in the lower third and middle of the oven; preheat to 350 degrees F.
- ☐ Mix the graham cracker crumbs, sugar, nutmeg and salt in a bowl.
- ☐ Add the melted butter and mix with your hands until combined. Press into the bottom and 1 inch up the side of a 9-inch springform pan. Freeze until ready to fill.
- ☐ Make the filling: Bring 1 inch of water to a boil in a small pot; remove from the heat.
- ☐ Put the white chocolate in a medium heatproof bowl and set over the pot (do not let the bowl touch the water); stir until melted, about 4 minutes.
- ☐ Remove the bowl from the pot and set aside.

- ☐ Beat the cream cheese, sour cream and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 7 minutes. Beat in the eggs, one at a time, then add the cornstarch and beat 2 minutes. Beat in the melted white chocolate, vanilla and salt until combined.
- ☐ Fill a roasting pan halfway with water and set on the lower oven rack.
- ☐ Pour the filling into the prepared crust and set on the middle oven rack.
- ☐ Bake until the edge is set but the center still jiggles slightly, 1 hour, 10 minutes. Turn off the oven and let the cheesecake sit in the oven, 30 minutes.
- ☐ Transfer to a rack to cool completely. Cover and refrigerate 8 hours or overnight.
- ☐ Spread the cranberries on a rimmed baking sheet, sprinkle with 1/3 cup sugar and set aside until they release some of their juices, about 1 hour. Meanwhile, combine the remaining 2/3 cup sugar, the orange zest and juice, and 3/4 cup water in a medium saucepan. Bring to a boil, stirring, then reduce the heat to medium low and simmer until thick enough to coat the back of a spoon, about 10 minutes.
- ☐ Drain the cranberries and add them to the saucepan. Cook, stirring, until they begin to burst, about 7 minutes.
- ☐ Transfer the compote to a bowl and refrigerate until completely cool.
- ☐ Before serving, run a hot knife around the edge of the cheesecake, then remove the springform ring. Top with the cranberry compote and shaved white chocolate.
- ☐ Photograph by Charles Masters

Nutrition Facts



Properties

Glycemic Index:54.83, Glycemic Load:51.13, Inflammation Score:-8, Nutrition Score:11.477391284445%

Flavonoids

Cyanidin: 21.06mg, Cyanidin: 21.06mg, Cyanidin: 21.06mg, Cyanidin: 21.06mg Delphinidin: 3.48mg, Delphinidin: 3.48mg, Delphinidin: 3.48mg, Delphinidin: 3.48mg Malvidin: 0.2mg, Malvidin: 0.2mg, Malvidin: 0.2mg, Malvidin: 0.2mg Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg Peonidin: 22.3mg, Peonidin: 22.3mg, Peonidin: 22.3mg Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg Epigallocatechin: 0.34mg, Epigallocatechin: 0.34mg, Epigallocatechin: 0.34mg, Epigallocatechin: 0.34mg Epicatechin: 1.98mg, Epicatechin: 1.98mg, Epicatechin: 1.98mg, Epicatechin: 1.98mg Epigallocatechin 3-

gallate: 0.44mg, Epigallocatechin 3–gallate: 0.44mg, Epigallocatechin 3–gallate: 0.44mg, Epigallocatechin 3–gallate: 0.44mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Myricetin: 3.01mg, Myricetin: 3.01mg, Myricetin: 3.01mg, Myricetin: 3.01mg Quercetin: 6.74mg, Quercetin: 6.74mg, Quercetin: 6.74mg, Quercetin: 6.74mg

Nutrients (% of daily need)

Calories: 803.42kcal (40.17%), Fat: 49.65g (76.38%), Saturated Fat: 27.49g (171.83%), Carbohydrates: 81.77g (27.26%), Net Carbohydrates: 79.2g (28.8%), Sugar: 61.38g (68.2%), Cholesterol: 197.03mg (65.68%), Sodium: 502.87mg (21.86%), Alcohol: 0.14g (100%), Alcohol %: 0.06% (100%), Protein: 11.39g (22.79%), Vitamin A: 1682.93IU (33.66%), Vitamin B2: 0.45mg (26.61%), Phosphorus: 232.75mg (23.27%), Selenium: 15.72µg (22.46%), Calcium: 171.59mg (17.16%), Vitamin E: 1.95mg (13%), Vitamin B5: 1.12mg (11.19%), Vitamin C: 8.59mg (10.41%), Fiber: 2.58g (10.3%), Manganese: 0.19mg (9.47%), Zinc: 1.42mg (9.45%), Iron: 1.68mg (9.33%), Potassium: 300.16mg (8.58%), Vitamin B12: 0.5µg (8.35%), Folate: 33.15µg (8.29%), Magnesium: 32.65mg (8.16%), Vitamin B6: 0.15mg (7.69%), Vitamin B1: 0.11mg (7.17%), Vitamin B3: 1.22mg (6.12%), Vitamin K: 6.1µg (5.81%), Copper: 0.08mg (4.13%), Vitamin D: 0.5µg (3.37%)