



White Chocolate-Cranberry Cheesecake

READY IN



760 min.

SERVINGS



8

CALORIES



964 kcal

DESSERT

Ingredients

- ☐ 0.3 cup amaretto
- ☐ 6 oz baker's chocolate white chopped
- ☐ 0.5 cup butter melted
- ☐ 9 oz chocolate wafers such as nabisco famous
- ☐ 12 oz cranberries fresh
- ☐ 16 oz cream cheese softened
- ☐ 4 large eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 8 servings mint leaves fresh

- ☐ 8 servings pie crust dough
- ☐ 0.5 cup raspberry jam seedless
- ☐ 8 servings cranberries
- ☐ 0.3 cup sugar
- ☐ 1 cup sugar
- ☐ 0.5 cup cranberries dried sweetened chopped
- ☐ 0.3 cup whipping cream
- ☐ 8 servings frangelico
- ☐ 8 servings frangelico

Equipment

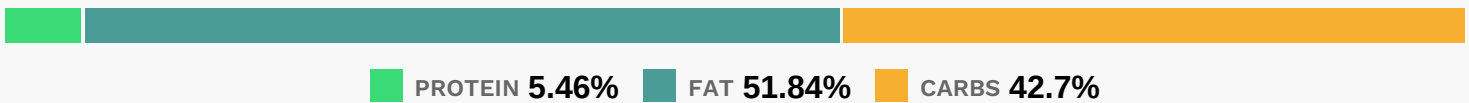
- ☐ food processor
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Prepare Topping: Bring first 2 ingredients and 1/4 cup water to a boil in a 3-qt. saucepan over medium-high heat, stirring often. Boil, stirring often, 6 to 8 minutes or until mixture thickens to a syrup-like consistency.
- ☐ Remove from heat, and stir in jam. Cool completely (about 1 hour). Cover and chill 8 hours.
- ☐ Meanwhile, prepare Piecrust: Preheat oven to 35
- ☐ Pulse wafer cookies and chopped semisweet chocolate in a food processor 8 to 10 times or until mixture resembles fine crumbs. Stir together crumb mixture, melted butter, and 1/3 cup sugar; firmly press on bottom, up sides, and onto lip of a lightly greased 10-inch pie plate.
- ☐ Bake 10 minutes.
- ☐ Transfer to a wire rack, and cool completely (about 30 minutes). Reduce oven temperature to 32

- ☐ Prepare Filling: Microwave white chocolate and whipping cream at MEDIUM (50% power) 1 to 1 1/2 minutes or until melted and smooth, stirring at 30-second intervals.
- ☐ Beat cream cheese, flour, and 1/3 cup sugar at medium speed with an electric mixer 1 minute or until creamy and smooth.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Add cranberries, next 2 ingredients, and white chocolate mixture. Beat at low speed just until blended. Spoon batter into prepared crust.
- ☐ Bake at 325 for 30 to 35 minutes or until set. Cool completely on a wire rack (about 2 hours). Cover and chill 8 hours. Spoon topping over pie before serving.

Nutrition Facts



Properties

Glycemic Index:60.84, Glycemic Load:45.66, Inflammation Score:-8, Nutrition Score:20.442173916361%

Flavonoids

Cyanidin: 20.25mg, Cyanidin: 20.25mg, Cyanidin: 20.25mg, Cyanidin: 20.25mg Delphinidin: 3.35mg, Delphinidin: 3.35mg, Delphinidin: 3.35mg, Delphinidin: 3.35mg Malvidin: 0.19mg, Malvidin: 0.19mg, Malvidin: 0.19mg, Malvidin: 0.19mg Pelargonidin: 0.14mg, Pelargonidin: 0.14mg, Pelargonidin: 0.14mg, Pelargonidin: 0.14mg Peonidin: 21.4mg, Peonidin: 21.4mg, Peonidin: 21.4mg, Peonidin: 21.4mg Catechin: 13.85mg, Catechin: 13.85mg, Catechin: 13.85mg, Catechin: 13.85mg Epigallocatechin: 0.32mg, Epigallocatechin: 0.32mg, Epigallocatechin: 0.32mg, Epigallocatechin: 0.32mg Epicatechin: 32.06mg, Epicatechin: 32.06mg, Epicatechin: 32.06mg, Epicatechin: 32.06mg Epigallocatechin 3-gallate: 0.42mg, Epigallocatechin 3-gallate: 0.42mg, Epigallocatechin 3-gallate: 0.42mg, Epigallocatechin 3-gallate: 0.42mg Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Myricetin: 3.07mg, Myricetin: 3.07mg, Myricetin: 3.07mg, Myricetin: 3.07mg Quercetin: 6.8mg, Quercetin: 6.8mg, Quercetin: 6.8mg, Quercetin: 6.8mg

Nutrients (% of daily need)

Calories: 963.94kcal (48.2%), Fat: 57.57g (88.58%), Saturated Fat: 31.23g (195.18%), Carbohydrates: 106.68g (35.56%), Net Carbohydrates: 99.21g (36.07%), Sugar: 67.88g (75.43%), Cholesterol: 189.81mg (63.27%), Sodium: 593.08mg (25.79%), Alcohol: 1.92g (100%), Alcohol %: 0.83% (100%), Caffeine: 22.12mg (7.37%), Protein: 13.66g (27.31%), Manganese: 1.43mg (71.38%), Copper: 0.94mg (47.09%), Iron: 6.43mg (35.74%), Fiber: 7.48g (29.91%), Vitamin A: 1432.98IU (28.66%), Phosphorus: 272.96mg (27.3%), Selenium: 19.04µg (27.2%), Vitamin B2: 0.45mg

(26.58%), Magnesium: 103.72mg (25.93%), Zinc: 3.22mg (21.44%), Vitamin E: 2.32mg (15.47%), Folate: 60.74µg (15.18%), Vitamin B1: 0.21mg (13.67%), Potassium: 449.35mg (12.84%), Calcium: 124.24mg (12.42%), Vitamin B5: 1.14mg (11.45%), Vitamin B3: 2.09mg (10.43%), Vitamin C: 8.34mg (10.11%), Vitamin K: 9.63µg (9.17%), Vitamin B6: 0.14mg (7.2%), Vitamin B12: 0.41µg (6.87%), Vitamin D: 0.62µg (4.13%)