



## White Chocolate Raspberry Cheesecake

 Vegetarian

READY IN



265 min.

SERVINGS



16

CALORIES



455 kcal

DESSERT

### Ingredients

- 8 ounces fine-quality chocolate white
- 32 ounce cream cheese softened
- 2 large egg yolks
- 2 tablespoons flour all-purpose
- 7 ounces graham cracker crumbs
- 1 sprigs garnish: raspberries fresh
- 11 ounces raspberries fresh
- 1 cup slivered almonds

- 0.5 cup sugar
- 0.3 cup butter unsalted melted
- 1 teaspoon vanilla
- 4 large eggs whole

## Equipment

- food processor
- bowl
- frying pan
- sauce pan
- oven
- knife
- double boiler
- hand mixer
- springform pan

## Directions

- Make crust: Finely grind almonds and crumbs in a food processor and add butter, blending until combined. Press over bottom and 2/3 up side of a 10-inch springform pan.
- Make filling: Preheat oven to 350 degrees F.
- Melt chocolate in a double boiler or a large metal bowl set over a saucepan of barely simmering water, stirring until smooth, and remove from heat.
- Beat cream cheese with an electric mixer at medium speed until fluffy, then beat in sugar.
- Add whole eggs and yolks, 1 at a time, beating well at low speed and scraping down bowl after each addition.
- Beat in flour and vanilla until just combined, then add melted chocolate in a slow stream, beating until filling is well combined.
- Arrange berries in 1 layer over crust and pour filling into crust.
- Bake in middle of oven until cake is set 3 inches from edge but center is still wobbly when pan is gently shaken, 45 to 55 minutes.

Run a thin knife around edge of cake to loosen, then cool completely in pan on a rack. (Cake will continue to set as it cools.)

Serve at room temperature or chilled.

## Nutrition Facts

**PROTEIN 7.66%** **FAT 64.85%** **CARBS 27.49%**

### Properties

Glycemic Index:23.63, Glycemic Load:18.6, Inflammation Score:-6, Nutrition Score:9.5517391951188%

### Flavonoids

Cyanidin: 9.12mg, Cyanidin: 9.12mg, Cyanidin: 9.12mg, Cyanidin: 9.12mg Petunidin: 0.06mg, Petunidin: 0.06mg, Petunidin: 0.06mg, Petunidin: 0.06mg Delphinidin: 0.26mg, Delphinidin: 0.26mg, Delphinidin: 0.26mg, Delphinidin: 0.26mg Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg, Malvidin: 0.03mg Pelargonidin: 0.19mg, Pelargonidin: 0.19mg, Pelargonidin: 0.19mg, Pelargonidin: 0.19mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.34mg, Catechin: 0.34mg, Catechin: 0.34mg, Catechin: 0.34mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 0.73mg, Epicatechin: 0.73mg, Epicatechin: 0.73mg, Epicatechin: 0.73mg Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg

### Nutrients (% of daily need)

Calories: 455.03kcal (22.75%), Fat: 33.45g (51.46%), Saturated Fat: 17.07g (106.72%), Carbohydrates: 31.9g (10.63%), Net Carbohydrates: 29.31g (10.66%), Sugar: 20.84g (23.15%), Cholesterol: 137.32mg (45.77%), Sodium: 292.05mg (12.7%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Protein: 8.89g (17.78%), Vitamin B2: 0.36mg (21.18%), Vitamin A: 959.02IU (19.18%), Vitamin E: 2.79mg (18.6%), Phosphorus: 183.72mg (18.37%), Selenium: 11.25µg (16.07%), Manganese: 0.3mg (15.23%), Calcium: 126.87mg (12.69%), Fiber: 2.59g (10.36%), Magnesium: 38.56mg (9.64%), Vitamin B5: 0.77mg (7.69%), Zinc: 1.14mg (7.62%), Folate: 29.68µg (7.42%), Iron: 1.32mg (7.32%), Potassium: 238.25mg (6.81%), Vitamin C: 5.19mg (6.3%), Copper: 0.12mg (6.14%), Vitamin B12: 0.36µg (6.05%), Vitamin B1: 0.09mg (5.78%), Vitamin B3: 1.06mg (5.28%), Vitamin B6: 0.1mg (5.07%), Vitamin K: 4.31µg (4.1%), Vitamin D: 0.42µg (2.79%)