



## White Chocolate Raspberry Cheesecake

READY IN



600 min.

SERVINGS



8

CALORIES



769 kcal

DESSERT

### Ingredients

- ☐ 0.3 cup butter melted
- ☐ 1 cup chocolate cookie crumbs
- ☐ 2 teaspoons cornstarch
- ☐ 24 ounce cream cheese softened
- ☐ 3 eggs
- ☐ 0.5 cup half-and-half cream
- ☐ 10 ounce raspberries frozen
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup water

- ☐ 2 cups chocolate chips white
- ☐ 0.5 cup sugar white

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ sieve
- ☐ plastic wrap
- ☐ springform pan

## Directions

- ☐ In a medium bowl, mix together cookie crumbs, 3 tablespoons sugar, and melted butter. Press mixture into the bottom of a 9 inch springform pan.
- ☐ In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds.
- ☐ Preheat oven to 325 degrees F (165 degrees C). In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth.
- ☐ In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate.
- ☐ Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over batter.
- ☐ Pour remaining cheesecake batter into pan, and again spoon 3 tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect.
- ☐ Bake for 55 to 60 minutes, or until filling is set. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from pan.
- ☐ Serve with remaining raspberry sauce.

## Nutrition Facts



Properties

Glycemic Index:38.39, Glycemic Load:34.08, Inflammation Score:-7, Nutrition Score:12.099565184635%

Flavonoids

Cyanidin: 16.22mg, Cyanidin: 16.22mg, Cyanidin: 16.22mg, Cyanidin: 16.22mg Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg Delphinidin: 0.47mg, Delphinidin: 0.47mg, Delphinidin: 0.47mg, Delphinidin: 0.47mg Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg Pelargonidin: 0.35mg, Pelargonidin: 0.35mg, Pelargonidin: 0.35mg, Pelargonidin: 0.35mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 1.25mg, Epicatechin: 1.25mg, Epicatechin: 1.25mg, Epicatechin: 1.25mg Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.37mg, Quercetin: 0.37mg, Quercetin: 0.37mg, Quercetin: 0.37mg

Nutrients (% of daily need)

Calories: 768.64kcal (38.43%), Fat: 56.31g (86.63%), Saturated Fat: 32.16g (200.97%), Carbohydrates: 57.27g (19.09%), Net Carbohydrates: 54.71g (19.89%), Sugar: 47.24g (52.49%), Cholesterol: 177.27mg (59.09%), Sodium: 431.26mg (18.75%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Protein: 11.58g (23.17%), Vitamin A: 1498.06IU (29.96%), Vitamin B2: 0.49mg (28.54%), Phosphorus: 237.56mg (23.76%), Selenium: 15.89µg (22.71%), Calcium: 210.29mg (21.03%), Manganese: 0.31mg (15.53%), Vitamin E: 2.15mg (14.35%), Vitamin B5: 1.22mg (12.17%), Vitamin C: 9.65mg (11.69%), Vitamin B12: 0.63µg (10.45%), Vitamin K: 10.76µg (10.25%), Fiber: 2.56g (10.24%), Potassium: 350.92mg (10.03%), Folate: 36.79µg (9.2%), Zinc: 1.25mg (8.33%), Vitamin B1: 0.11mg (7.66%), Vitamin B6: 0.14mg (6.86%), Magnesium: 26.46mg (6.61%), Iron: 1.13mg (6.25%), Vitamin B3: 1.07mg (5.34%), Copper: 0.1mg (5.13%), Vitamin D: 0.33µg (2.2%)