



White Chocolate-Raspberry Cheesecake

READY IN



345 min.

SERVINGS



16

CALORIES



414 kcal

DESSERT

Ingredients

- ☐ 1.5 cups cookie crumbs (from 15-oz box)
- ☐ 0.3 cup butter melted
- ☐ 12 oz peppermint candies white
- ☐ 24 oz cream cheese softened
- ☐ 0.5 cup sugar
- ☐ 0.5 cup whipping cream
- ☐ 3 eggs
- ☐ 2 cups raspberries fresh
- ☐ 3 tablespoons raspberry jelly

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ microwave
- ☐ springform pan

Directions

- ☐ Heat oven to 325°F. Lightly grease 9x3-inch springform pan with shortening or cooking spray. In medium bowl, mix cookie crumbs and butter. Press evenly in bottom and 1 inch up side of pan.
- ☐ In small microwavable bowl, microwave vanilla baking chips on High 1 minute or until melted; stir until smooth. In large bowl, beat cream cheese with electric mixer on medium speed about 1 minute or until smooth. Beat in sugar until well blended. Beat in melted baking chips until well blended. Beat in whipping cream and eggs until well blended and smooth. Spoon over crust in pan.
- ☐ Bake 1 hour to 1 hour 10 minutes or until edge is set but center of cheesecake still jiggles slightly when moved.
- ☐ Turn oven off; open oven door at least 4 inches. Leave cheesecake in oven 30 minutes longer.
- ☐ Remove from oven; cool on cooling rack 30 minutes.
- ☐ Without releasing side of pan, carefully run knife around edge of pan to loosen cheesecake. Refrigerate uncovered about 3 hours or until chilled.
- ☐ Arrange raspberries on top of chilled cheesecake. In small microwavable bowl, microwave jelly uncovered on High 20 to 30 seconds or until melted; stir until smooth.
- ☐ Brush or spoon over raspberries. Store cheesecake covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:15.13, Glycemic Load:9.94, Inflammation Score:-5, Nutrition Score:5.1791303935258%

Flavonoids

Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg, Cyanidin: 6.87mg Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.15mg, Pelargonidin: 0.15mg, Pelargonidin: 0.15mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.53mg, Epicatechin: 0.53mg, Epicatechin: 0.53mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 414.22kcal (20.71%), Fat: 30.88g (47.51%), Saturated Fat: 18.21g (113.83%), Carbohydrates: 31.05g (10.35%), Net Carbohydrates: 29.92g (10.88%), Sugar: 24.12g (26.8%), Cholesterol: 82.04mg (27.35%), Sodium: 228.03mg (9.91%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.64g (11.28%), Vitamin A: 864.87IU (17.3%), Vitamin B2: 0.19mg (11.12%), Selenium: 7.11µg (10.16%), Calcium: 89.29mg (8.93%), Phosphorus: 78mg (7.8%), Manganese: 0.15mg (7.45%), Vitamin E: 0.99mg (6.62%), Vitamin C: 4.21mg (5.11%), Folate: 19.07µg (4.77%), Vitamin B5: 0.47mg (4.69%), Fiber: 1.13g (4.5%), Vitamin B1: 0.05mg (3.55%), Iron: 0.6mg (3.32%), Vitamin K: 3.36µg (3.2%), Potassium: 109.12mg (3.12%), Vitamin B12: 0.18µg (3.04%), Zinc: 0.45mg (2.99%), Vitamin B6: 0.06mg (2.81%), Magnesium: 10.16mg (2.54%), Vitamin B3: 0.45mg (2.24%), Copper: 0.04mg (1.97%), Vitamin D: 0.28µg (1.89%)