



WHATSheATE



White Chocolate Raspberry Cheesecake



Vegetarian

READY IN



95 min.

SERVINGS



12

CALORIES



530 kcal

DESSERT

Ingredients

- ☐ 4 tablespoons butter melted
- ☐ 24 ounces cream cheese softened
- ☐ 3 large eggs lightly beaten at room temperature
- ☐ 3 tablespoons flour all-purpose
- ☐ 2 cups oreos crushed (24)
- ☐ 1.5 cups chips white (I used Nestle)
- ☐ 0.5 cup raspberry preserves softened
- ☐ 0.3 cup cup heavy whipping cream sour at room temperature

- ☐ 0.7 scant cup sugar
- ☐ 1 tablespoon sugar (optional — didn't really need it)
- ☐ 12 servings whipped cream sweetened for garnishing
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ food processor
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ wire rack
- ☐ blender
- ☐ roasting pan
- ☐ aluminum foil
- ☐ springform pan

Directions

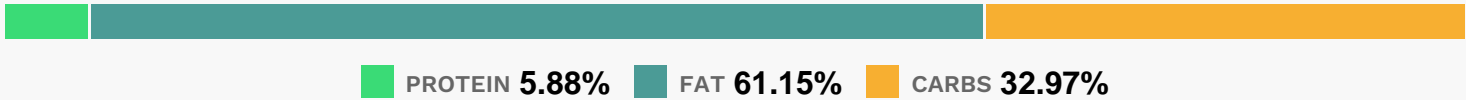
- ☐ Preheat the oven to 325 degrees F. Spray a 9 inch round springform pan with cooking spray. In a mixing bowl or in the food processor, combine the cookie crumbs, sugar and butter. Press onto the bottom of the pan. Set the pan on a large sheet of foil and bring foil up and slightly over the sides. Repeat with another sheet of foil to make the pan leak-proof. You'll be putting it in water. In a large bowl, beat cream cheese and sugar until smooth. Beat in the sour cream. Using lowest speed of mixer, gradually add eggs just until combined. Stir in flour and vanilla, then fold in the chips.
- ☐ Pour the batter over the crust. Drop spoonfuls of raspberry preserves over the top and run a knife through to make swirls. I
- ☐ Place in a large roasting pan and add hot water to the roasting pan so that it comes up 1 inch up the sides of the springform pan.
- ☐ Bake at 325° for 80–85 minutes or until center is just set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Cover and refrigerate

overnight.

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Remove sides of pan and garnish with whipped cream.

Nutrition Facts



Properties

Glycemic Index:38.88, Glycemic Load:13.19, Inflammation Score:-6, Nutrition Score:9.5517390655435%

Nutrients (% of daily need)

Calories: 529.71kcal (26.49%), Fat: 36.6g (56.3%), Saturated Fat: 18.57g (116.08%), Carbohydrates: 44.4g (14.8%), Net Carbohydrates: 42.09g (15.31%), Sugar: 21.7g (24.12%), Cholesterol: 122.13mg (40.71%), Sodium: 481.24mg (20.92%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Protein: 7.92g (15.84%), Iron: 4.06mg (22.58%), Vitamin A: 1027.02IU (20.54%), Vitamin B2: 0.3mg (17.47%), Selenium: 11.54µg (16.49%), Phosphorus: 149.04mg (14.9%), Manganese: 0.28mg (13.88%), Folate: 39.44µg (9.86%), Vitamin E: 1.47mg (9.78%), Fiber: 2.31g (9.24%), Potassium: 313.01mg (8.94%), Calcium: 87.05mg (8.71%), Vitamin K: 9.08µg (8.64%), Vitamin B5: 0.81mg (8.11%), Vitamin B3: 1.55mg (7.73%), Vitamin B1: 0.11mg (7.55%), Copper: 0.14mg (6.83%), Magnesium: 26.87mg (6.72%), Vitamin B6: 0.12mg (6.07%), Zinc: 0.81mg (5.4%), Vitamin B12: 0.27µg (4.58%), Vitamin C: 3.17mg (3.84%), Vitamin D: 0.27µg (1.83%)