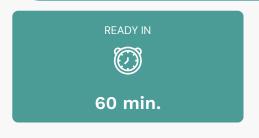


## **Cheesecake Squares**







DESSERT

## Ingredients

i oz semisweet chocolate baking squares
9 servings chocolate crust
3 oz cream cheese softened
8 oz cream cheese softened
6 large eggs
2 teaspoons coffee granules instant
9 servings garnishes: powdered sugar thawed
0.7 cup sugar
1 tablespoon vanilla extract

	0.3 cup whipping cream	
Ш		
Equipment		
	bowl	
	oven	
	hand mixer	
	microwave	
	measuring cup	
Directions		
	Prepare Chocolate Crust as directed. Increase oven temperature to 37	
	Beat cream cheese and sugar at medium speed with an electric mixer 2 to 3 minutes or until light and fluffy.	
	Add eggs, 1 at a time, beating just until blended after each addition.	
	Microwave whipping cream in a 1-cup microwave-safe measuring cup at HIGH 30 seconds or until very hot. Stir in coffee granules until completely dissolved. Cool coffee mixture slightly.	
	Microwave chocolate in a microwave-safe bowl at HIGH 1 minute. Microwave 1 more minute, stirring at 15-second intervals.	
	Add melted chocolate, vanilla, and coffee mixture to cream cheese mixture. Beat at low speed just until blended.	
	Pour mixture into prepared Chocolate Crust.	
	Bake at 375 for 30 minutes or until edges are firm and center is still soft.	
	Let cool to room temperature (about 1 hour); cover and chill 8 hours.	
	Cut into squares.	
	Garnish, if desired.	
Nutrition Facts		
PROTEIN 5.58% FAT 46.25% CARBS 48.17%		

## **Properties**

## **Nutrients** (% of daily need)

Calories: 1112.41kcal (55.62%), Fat: 57.16g (87.94%), Saturated Fat: 19.67g (122.96%), Carbohydrates: 133.96g (44.65%), Net Carbohydrates: 130.68g (47.52%), Sugar: 67.09g (74.54%), Cholesterol: 169.24mg (56.41%), Sodium: 1014.19mg (44.1%), Alcohol: 0.5g (100%), Alcohol %: 0.23% (100%), Caffeine: 9.69mg (3.23%), Protein: 15.51g (31.01%), Phosphorus: 352.31mg (35.23%), Vitamin B2: 0.59mg (34.48%), Folate: 136.87µg (34.22%), Vitamin B1: 0.51mg (34.16%), Iron: 5.76mg (31.99%), Vitamin B3: 4.28mg (21.39%), Selenium: 13.97µg (19.95%), Magnesium: 63.21mg (15.8%), Vitamin A: 779.82IU (15.6%), Fiber: 3.28g (13.1%), Potassium: 339.46mg (9.7%), Vitamin B5: 0.74mg (7.41%), Vitamin B12: 0.4µg (6.69%), Calcium: 63.86mg (6.39%), Vitamin D: 0.81µg (5.38%), Vitamin E: 0.77mg (5.13%), Zinc: 0.72mg (4.77%), Vitamin B6: 0.08mg (4.08%), Copper: 0.07mg (3.67%), Manganese: 0.06mg (3.13%), Vitamin K: 1.48µg (1.41%)