



Cheesecake Squares

READY IN



60 min.

SERVINGS



9

CALORIES



1112 kcal

DESSERT

Ingredients

- ☐ 1 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

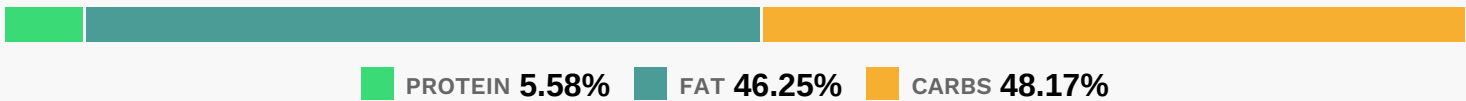
Equipment

- ☐ 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



Properties

Glycemic Index:13.79, Glycemic Load:10.86, Inflammation Score:-6, Nutrition Score:13.640869604343%

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%)