



Chocolate Caramel Cheesecake

 Gluten Free

READY IN



4500 min.

SERVINGS



10

CALORIES



560 kcal

DESSERT

Ingredients

- ☐ 8 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 24 oz cream cheese softened
- ☐ 4 large eggs
- ☐ 0.8 cup cup heavy whipping cream
- ☐ 0.5 cup cream sour
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Make crumb crust as directed in separate recipe, using chocolate wafer cookies instead of graham crackers.
- ☐ Preheat oven to 350°F.
- ☐ Cook sugar in a dry heavy saucepan over moderately low heat, stirring slowly with a fork, until melted and pale golden. Cook caramel without stirring, swirling pan, until deep golden.
- ☐ Remove from heat and carefully add heavy cream (mixture will vigorously steam and caramel will harden). Cook over moderately low heat, stirring, until caramel is dissolved.
- ☐ Remove from heat and whisk in chocolate until smooth. Stir in sour cream.
- ☐ Beat cream cheese with an electric mixer until fluffy, then beat in chocolate mixture on low speed. Beat in eggs, 1 at a time, then vanilla, beating on low speed until each ingredient is incorporated and scraping down bowl between additions.
- ☐ Put springform pan with crust in a shallow baking pan.
- ☐ Pour filling into crust and bake in baking pan (to catch drips) in middle of oven 55 minutes, or until cake is set 3 inches from edge but center is still slightly wobbly when pan is gently shaken.
- ☐ Run a knife around top edge of cake to loosen and cool completely in springform pan on a rack. (Cake will continue to set as it cools.) Chill cake, loosely covered, at least 6 hours.
- ☐ Remove side of pan and transfer cake to a plate. Bring to room temperature before serving.
- ☐ Cheesecake keeps, covered and chilled, 1 week.

Nutrition Facts



 **PROTEIN 6.26%**  **FAT 67.79%**  **CARBS 25.95%**

Properties

Glycemic Index:9.71, Glycemic Load:14.98, Inflammation Score:-7, Nutrition Score:9.5973913151285%

Nutrients (% of daily need)

Calories: 559.66kcal (27.98%), Fat: 42.74g (65.75%), Saturated Fat: 24.63g (153.96%), Carbohydrates: 36.8g (12.27%), Net Carbohydrates: 34.98g (12.72%), Sugar: 31.88g (35.42%), Cholesterol: 171.44mg (57.15%), Sodium: 252.93mg (11%), Alcohol: 0.14g (100%), Alcohol %: 0.11% (100%), Caffeine: 19.5mg (6.5%), Protein: 8.88g (17.76%), Vitamin A: 1367.14IU (27.34%), Selenium: 14.98µg (21.4%), Phosphorus: 190.49mg (19.05%), Vitamin B2: 0.32mg (18.59%), Manganese: 0.32mg (15.84%), Copper: 0.32mg (15.77%), Magnesium: 50.89mg (12.72%), Calcium: 114.9mg (11.49%), Iron: 1.89mg (10.53%), Zinc: 1.28mg (8.55%), Vitamin B5: 0.85mg (8.47%), Potassium: 278.33mg (7.95%), Vitamin E: 1.14mg (7.58%), Fiber: 1.81g (7.26%), Vitamin B12: 0.42µg (7.02%), Vitamin D: 0.69µg (4.57%), Vitamin B6: 0.09mg (4.54%), Folate: 16.93µg (4.23%), Vitamin K: 3.87µg (3.68%), Vitamin B1: 0.04mg (2.45%), Vitamin B3: 0.29mg (1.45%)