



Chocolate Cheesecake

READY IN



65 min.

SERVINGS



12

CALORIES



405 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 0.3 cup cocoa powder
- 6 tablespoons butter melted
- 24 ounces cream cheese softened
- 3 eggs lightly beaten
- 1.3 cups graham cracker crumbs (20 squares)
- 0.3 cup cup heavy whipping cream
- 1 tablespoon honey
- 0.3 cup semi chocolate chips

- 0.8 cup sugar
- 0.5 teaspoon vanilla extract

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- wire rack
- springform pan

Directions

- In a large bowl, combine the cracker crumbs, sugar and cocoa; stir in butter until crumbly. Press onto the bottom and 1-in. up the side of a greased 9-in. springform pan; set aside.
- In a small bowl, beat cream cheese and sugar until smooth.
- Add eggs; beat on low speed just until combined. Stir in melted chocolate and extracts just until blended.
- Pour into crust.
- Bake at 350° for 45–50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run knife around the edge of pan to loosen; cool 1 hour longer. Refrigerate until completely cooled.
- In a small saucepan over low heat, melt the chocolate chips, cream and honey; stir until smooth.
- Remove from the heat; cool for 5 minutes.
- Pour topping over the cheesecake. Chill for at least 4 hours or until topping is set.

Nutrition Facts



PROTEIN 6.1% **FAT 67.8%** **CARBS 26.1%**

Properties

Glycemic Index:22.78, Glycemic Load:15.04, Inflammation Score:-6, Nutrition Score:6.214782582515%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 404.63kcal (20.23%), Fat: 31.21g (48.02%), Saturated Fat: 18.02g (112.65%), Carbohydrates: 27.03g (9.01%), Net Carbohydrates: 25.76g (9.37%), Sugar: 19.77g (21.96%), Cholesterol: 120.93mg (40.31%), Sodium: 299.1mg (13%), Alcohol: 0.17g (100%), Alcohol %: 0.2% (100%), Caffeine: 7.35mg (2.45%), Protein: 6.32g (12.64%), Vitamin A: 1094.86IU (21.9%), Vitamin B2: 0.23mg (13.3%), Selenium: 9.18µg (13.12%), Phosphorus: 128.64mg (12.86%), Calcium: 79.02mg (7.9%), Magnesium: 27.82mg (6.96%), Copper: 0.14mg (6.9%), Manganese: 0.13mg (6.54%), Iron: 1.12mg (6.25%), Vitamin E: 0.85mg (5.67%), Zinc: 0.84mg (5.63%), Vitamin B5: 0.53mg (5.34%), Fiber: 1.26g (5.06%), Potassium: 163.87mg (4.68%), Vitamin B12: 0.25µg (4.2%), Folate: 15.38µg (3.85%), Vitamin B6: 0.07mg (3.28%), Vitamin B1: 0.04mg (2.78%), Vitamin B3: 0.47mg (2.36%), Vitamin D: 0.33µg (2.17%), Vitamin K: 2.24µg (2.13%)