



Chocolate Cheesecake

READY IN



80 min.

SERVINGS



8

CALORIES



897 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 14 ounce condensed milk sweetened canned
- 24 ounce cream cheese softened
- 4 large eggs
- 1.3 cups graham cracker crumbs
- 2 cups bittersweet chocolate melted
- 0.3 cup sugar
- 2 teaspoons vanilla extract

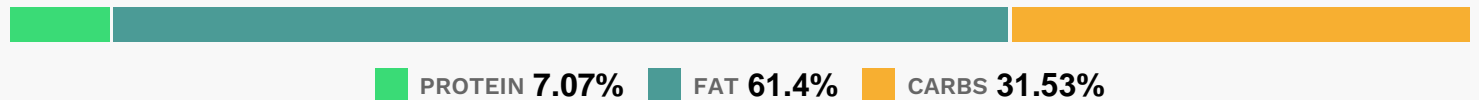
Equipment

- frying pan
- oven
- mixing bowl
- springform pan

Directions

- Preheat oven to 300 degrees F.
- Combine butter, graham cracker crumbs and sugar; press on bottom of 9-inch springform pan.
- In large mixing bowl, beat cream cheese until fluffy. Gradually beat in EAGLE BRAND® until smooth.
- Add remaining ingredients; mix well.
- Pour into prepared pan.
- Bake 65 minutes or until cake center is set. Cool to room temperature. Chill thoroughly.
- Garnish as desired. Store leftovers covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:29.01, Glycemic Load:29.16, Inflammation Score:-8, Nutrition Score:17.823478392933%

Nutrients (% of daily need)

Calories: 896.58kcal (44.83%), Fat: 61.66g (94.86%), Saturated Fat: 32.11g (200.68%), Carbohydrates: 71.24g (23.75%), Net Carbohydrates: 67.29g (24.47%), Sugar: 55.72g (61.91%), Cholesterol: 198.39mg (66.13%), Sodium: 545.77mg (23.73%), Alcohol: 0.34g (100%), Alcohol %: 0.19% (100%), Caffeine: 37.63mg (12.54%), Protein: 15.99g (31.97%), Phosphorus: 408.52mg (40.85%), Selenium: 26.04µg (37.21%), Vitamin A: 1769.86IU (35.4%), Vitamin B2: 0.57mg (33.81%), Manganese: 0.6mg (30.08%), Copper: 0.59mg (29.59%), Calcium: 277.9mg (27.79%), Magnesium: 108.7mg (27.18%), Iron: 3.94mg (21.87%), Zinc: 2.63mg (17.53%), Potassium: 607.69mg (17.36%), Fiber: 3.95g (15.78%), Vitamin B5: 1.38mg (13.8%), Vitamin B12: 0.72µg (11.94%), Vitamin E: 1.62mg (10.83%), Vitamin B1:

0.12mg (7.95%), Folate: 30.99µg (7.75%), Vitamin B6: 0.14mg (7.23%), Vitamin B3: 1.07mg (5.35%), Vitamin K: 5.31µg (5.06%), Vitamin D: 0.6µg (3.99%), Vitamin C: 1.31mg (1.59%)