



Chocolate Cheesecake V

READY IN



80 min.

SERVINGS



8

CALORIES



776 kcal

DESSERT

Ingredients

- 5 tablespoons butter melted
- 2 cups chocolate cookie crumbs
- 24 ounce cream cheese softened
- 5 eggs
- 6 ounce bittersweet chocolate melted
- 0.5 cup cup heavy whipping cream sour
- 1 cup sugar white

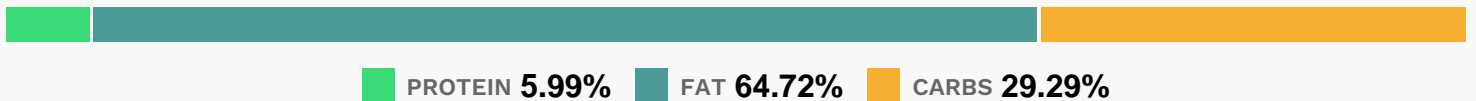
Equipment

- bowl
- frying pan
- oven
- knife
- springform pan

Directions

- Preheat oven to 300 degrees F (140 degrees C). Using a fork, combine the melted butter and cookie crumbs. Press mixture into the bottom of a 9 inch springform pan to form the crust.
- In a large bowl, beat together the cream cheese, sugar and eggs until blended.
- Pour half of the cream cheese mixture into the crust. Stir 2 ounces melted chocolate into remaining cream cheese mixture, then pour over the first layer.
- Bake cheesecake on the center rack of preheated oven for 50 minutes.
- Let cool completely in the pan, then cut around edges with a knife to loosen cheesecake before removing pan sides.
- In a medium bowl, combine 6 ounces melted chocolate and sour cream, stirring until blended. Spoon mixture on top of cooled cheesecake. Keep refrigerated until ready to serve.

Nutrition Facts



Properties

Glycemic Index:26.39, Glycemic Load:28.72, Inflammation Score:-7, Nutrition Score:12.60434791964%

Nutrients (% of daily need)

Calories: 776.05kcal (38.8%), Fat: 56.53g (86.97%), Saturated Fat: 30.7g (191.87%), Carbohydrates: 57.56g (19.19%), Net Carbohydrates: 55.53g (20.19%), Sugar: 41.95g (46.61%), Cholesterol: 216.77mg (72.26%), Sodium: 457.45mg (19.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 18.29mg (6.1%), Protein: 11.76g (23.53%), Vitamin A: 1631.05IU (32.62%), Selenium: 19.86µg (28.37%), Vitamin B2: 0.44mg (26%), Phosphorus: 230.26mg (23.03%), Manganese: 0.41mg (20.42%), Copper: 0.33mg (16.36%), Iron: 2.69mg (14.93%), Vitamin E: 2.01mg (13.42%), Magnesium: 53.49mg (13.37%), Calcium: 131.2mg (13.12%), Vitamin B5: 1.1mg (11.04%), Folate: 41.95µg (10.49%), Zinc: 1.52mg (10.16%), Potassium: 313.34mg (8.95%), Vitamin B1: 0.13mg (8.6%), Vitamin B12: 0.52µg (8.59%), Fiber: 2.03g (8.1%), Vitamin K: 6.98µg (6.65%), Vitamin B6: 0.13mg (6.28%), Vitamin B3: 1.11mg (5.57%), Vitamin D: 0.55µg

(3.67%)