



Chocolate-Cherry Cheesecake

 Popular

READY IN



350 min.

SERVINGS



16

CALORIES



485 kcal

DESSERT

Ingredients

- ☐ 2 cups cookie crumbs
- ☐ 3 tablespoons butter melted
- ☐ 32 oz cream cheese softened
- ☐ 3 eggs
- ☐ 0.8 cup sugar
- ☐ 0.5 teaspoon almond extract
- ☐ 0.5 cup whipping cream
- ☐ 21 oz cherry pie filling canned

- ☐ 0.5 cup whipping cream
- ☐ 6 oz semi chocolate chips

Equipment

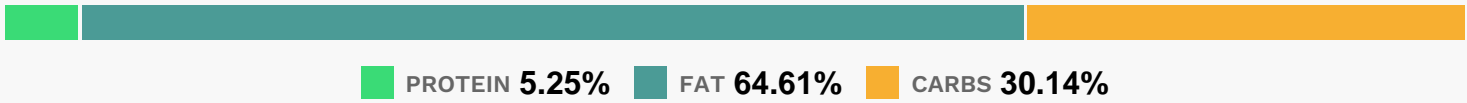
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Heat oven to 325°F. In medium bowl, combine crust ingredients; mix well. Press in bottom and 1 inch up sides of ungreased 10-inch springform pan.
- ☐ In large bowl, beat cream cheese with electric mixer on medium speed until smooth.
- ☐ Add 1 egg at a time, beating well after each addition. Beat in sugar and almond extract until smooth.
- ☐ Add 1/2 cup whipping cream; blend well.
- ☐ Spoon 3 1/2 cups cream cheese mixture into crust-lined pan, spreading evenly. Carefully spoon 1 cup pie filling evenly over cream cheese layer (reserve remaining pie filling for topping). Spoon remaining cream cheese mixture evenly over pie filling.
- ☐ Bake 1 hour 5 minutes to 1 hour 15 minutes or until center is set. Cool in pan on wire rack 1 hour.
- ☐ In 1-quart saucepan, heat 1/2 cup whipping cream to boiling over medium-high heat.
- ☐ Remove from heat. Stir in chocolate chips until melted.
- ☐ Line cookie sheet with waxed paper.
- ☐ Remove side of pan.
- ☐ Place cheesecake on paper-lined cookie sheet.

- ☐
- Spread glaze over cooled cheesecake, allowing some to flow down side. Refrigerate at least 3 hours or overnight.
- ☐
- Serve topped with remaining pie filling.

Nutrition Facts



Properties

Glycemic Index:13.19, Glycemic Load:12.39, Inflammation Score:-6, Nutrition Score:7.3108695797298%

Nutrients (% of daily need)

Calories: 484.69kcal (24.23%), Fat: 35.19g (54.14%), Saturated Fat: 19.84g (124.02%), Carbohydrates: 36.93g (12.31%), Net Carbohydrates: 35.7g (12.98%), Sugar: 18.57g (20.64%), Cholesterol: 111.05mg (37.02%), Sodium: 262.64mg (11.42%), Alcohol: 0.04g (100%), Alcohol %: 0.04% (100%), Caffeine: 9.14mg (3.05%), Protein: 6.43g (12.86%), Vitamin A: 1182.62IU (23.65%), Vitamin B2: 0.25mg (14.66%), Selenium: 9.75µg (13.93%), Phosphorus: 127.74mg (12.77%), Manganese: 0.21mg (10.74%), Copper: 0.19mg (9.61%), Calcium: 82.48mg (8.25%), Vitamin E: 1.14mg (7.6%), Magnesium: 30.27mg (7.57%), Iron: 1.36mg (7.56%), Potassium: 211.71mg (6.05%), Vitamin B5: 0.58mg (5.84%), Folate: 21.27µg (5.32%), Zinc: 0.79mg (5.27%), Vitamin B1: 0.08mg (5.09%), Fiber: 1.24g (4.94%), Vitamin B12: 0.25µg (4.09%), Vitamin B6: 0.08mg (3.87%), Vitamin K: 4.02µg (3.82%), Vitamin B3: 0.62mg (3.1%), Vitamin D: 0.4µg (2.69%), Vitamin C: 1.43mg (1.73%)