



Chocolate-Cherry Surprise Cheesecake

READY IN



35 min.

SERVINGS



12

CALORIES



600 kcal

DESSERT

Ingredients

- ☐ 2 ounce semisweet chocolate baking squares melted
- ☐ 4 ounce chocolate baking squares unsweetened
- ☐ 0.5 cup butter
- ☐ 1 cup cherry pie filling canned
- ☐ 24 ounce cream cheese softened
- ☐ 5 large eggs divided
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup milk
- ☐ 0.5 teaspoon salt

- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 2.3 cups sugar divided
- ☐ 2 teaspoons vanilla extract divided

Equipment

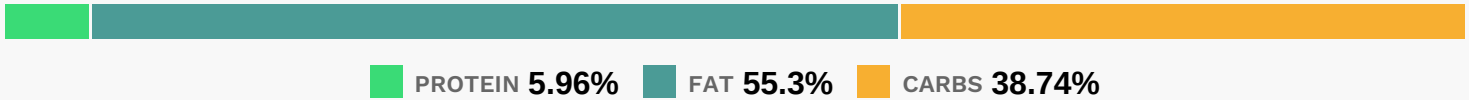
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Melt butter and unsweetened chocolate squares in a 3-quart heavy saucepan over low heat, stirring constantly.
- ☐ Remove from heat, and cool 5 minutes. Stir in 1 1/2 cups sugar.
- ☐ Add 2 eggs, 1 at a time, blending well after each addition.
- ☐ Add milk and 1 teaspoon vanilla.
- ☐ Add flour and salt; stirring until well blended.
- ☐ Spread mixture evenly into a lightly greased 9-inch springform pan.
- ☐ Bake at 325 for 25 minutes.
- ☐ Remove from oven, and cool in pan on a wire rack. Reduce oven temperature to 30
- ☐ Beat cream cheese and remaining 3/4 cup sugar at medium speed with an electric mixer until smooth.
- ☐ Add remaining 1 teaspoon vanilla, beating just until blended.
- ☐ Add remaining 3 eggs, 1 at a time, beating at low speed just until blended after each addition.
- ☐ Add sour cream and melted semisweet chocolate squares, beating just until blended.
- ☐ Spoon cherry pie filling evenly over prepared crust.

- ☐
- Pour chocolate cheesecake mixture over cherry pie filling.
- ☐
- Bake at 300 for 1 hour and 5 minutes to 1 hour and 10 minutes or until edges of cheesecake are set. (Center of cheesecake will not appear set.) Turn oven off; let cheesecake stand in oven 15 minutes.
- ☐
- Remove cheesecake from oven; gently run a knife around edge of cheesecake to loosen. Cool completely on a wire rack. Cover and chill 8 hours. Release and remove sides of pan; serve with desired toppings.

Nutrition Facts



Properties

Glycemic Index:21.67, Glycemic Load:32.87, Inflammation Score:-7, Nutrition Score:11.224782702716%

Flavonoids

Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg

Nutrients (% of daily need)

Calories: 599.67kcal (29.98%), Fat: 38.17g (58.72%), Saturated Fat: 22.15g (138.42%), Carbohydrates: 60.17g (20.06%), Net Carbohydrates: 57.82g (21.03%), Sugar: 42.14g (46.83%), Cholesterol: 161.65mg (53.88%), Sodium: 377.17mg (16.4%), Alcohol: 0.23g (100%), Alcohol %: 0.16% (100%), Caffeine: 11.62mg (3.87%), Protein: 9.25g (18.5%), Manganese: 0.55mg (27.5%), Vitamin A: 1221.05IU (24.42%), Selenium: 16.82µg (24.02%), Copper: 0.43mg (21.27%), Vitamin B2: 0.33mg (19.18%), Phosphorus: 180.94mg (18.09%), Iron: 2.93mg (16.27%), Magnesium: 52.33mg (13.08%), Zinc: 1.74mg (11.57%), Calcium: 101.58mg (10.16%), Folate: 38.25µg (9.56%), Fiber: 2.35g (9.38%), Vitamin B1: 0.13mg (8.59%), Vitamin B5: 0.79mg (7.92%), Potassium: 264.29mg (7.55%), Vitamin E: 1.04mg (6.91%), Vitamin B12: 0.38µg (6.37%), Vitamin B6: 0.09mg (4.53%), Vitamin B3: 0.9mg (4.49%), Vitamin K: 3.36µg (3.2%), Vitamin D: 0.47µg (3.15%)