



Chocolate Chip Cheesecake II

READY IN



75 min.

SERVINGS



8

CALORIES



711 kcal

DESSERT

Ingredients

- 3 tablespoons butter melted
- 1 cup chocolate cookie crumbs
- 24 ounce cream cheese softened
- 3 eggs
- 0.3 cup flour all-purpose
- 1 cup semi chocolate chips miniature
- 0.5 cup cup heavy whipping cream sour
- 1 teaspoon vanilla extract
- 0.8 cup sugar white

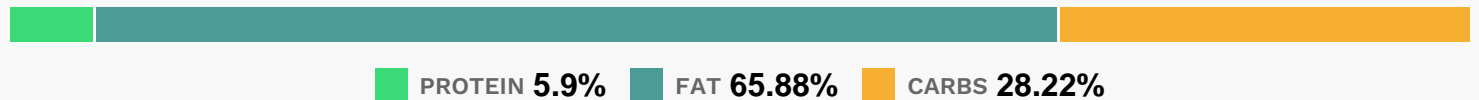
Equipment

- bowl
- frying pan
- oven
- springform pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine cookie crumbs and butter. Press onto bottom of 9 inch springform pan.
- Bake in preheated oven for 10 minutes.
- In large bowl combine cream cheese, sugar, and flour.
- Mix at medium speed until well blended. Stir in eggs one at a time. Blend in sour cream and vanilla. Stir in chocolate chips.
- Pour batter over baked crust.
- Bake in preheated oven for 55 minutes. Allow to cool completely before removing from pan. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:35.76, Glycemic Load:21.52, Inflammation Score:-7, Nutrition Score:12.229565181162%

Nutrients (% of daily need)

Calories: 710.7kcal (35.53%), Fat: 52.58g (80.89%), Saturated Fat: 29.38g (183.63%), Carbohydrates: 50.68g (16.89%), Net Carbohydrates: 48.04g (17.47%), Sugar: 36.09g (40.11%), Cholesterol: 168.82mg (56.27%), Sodium: 376.09mg (16.35%), Alcohol: 0.17g (100%), Alcohol %: 0.12% (100%), Caffeine: 25.43mg (8.48%), Protein: 10.59g (21.18%), Vitamin A: 1477.59IU (29.55%), Selenium: 17.66µg (25.23%), Manganese: 0.49mg (24.47%), Phosphorus: 225.25mg (22.52%), Vitamin B2: 0.37mg (22%), Copper: 0.42mg (20.87%), Magnesium: 65.9mg (16.47%), Iron: 2.83mg (15.7%), Calcium: 128.3mg (12.83%), Fiber: 2.63g (10.54%), Zinc: 1.57mg (10.43%), Vitamin E: 1.56mg (10.42%), Potassium: 338.24mg (9.66%), Vitamin B5: 0.94mg (9.36%), Folate: 33.7µg (8.43%), Vitamin B1: 0.11mg (7.57%), Vitamin B12: 0.43µg (7.11%), Vitamin K: 5.93µg (5.65%), Vitamin B6: 0.1mg (5.13%), Vitamin B3: 1mg (4.98%), Vitamin

D: 0.33 μ g (2.2%)