



Chocolate Chip Cheesecake Supreme

READY IN



375 min.

SERVINGS



15

CALORIES



389 kcal

DESSERT

Ingredients

- 3 Tbsp butter melted
- 1 cup chocolate wafers such as nabisco famous crushed finely
- 0.5 cup knudsen cream sour
- 24 oz philadelphia cream cheese softened
- 3 eggs
- 0.3 cup flour
- 1 cup semi-sweet chocolate chips miniature
- 0.8 cup sugar
- 1 tsp vanilla

Equipment

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

Directions

- Heat oven to 325F.
- Combine wafer crumbs and butter; press onto bottom of 9-inch springform pan.
- Bake 10 min.
- Beat cream cheese, sugar and flour in large bowl with mixer until blended.
- Add sour cream and vanilla; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended. Stir in chocolate chips; pour over crust.
- Bake 55 min. or until center of cheesecake is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

Nutrition Facts



Properties

Glycemic Index:14.77, Glycemic Load:14.22, Inflammation Score:-5, Nutrition Score:6.8586956612442%

Nutrients (% of daily need)

Calories: 389.39kcal (19.47%), Fat: 26.94g (41.45%), Saturated Fat: 13.92g (87.01%), Carbohydrates: 32.11g (10.7%), Net Carbohydrates: 30.59g (11.12%), Sugar: 22.2g (24.67%), Cholesterol: 84.09mg (28.03%), Sodium: 276.52mg (12.02%), Alcohol: 0.1g (100%), Alcohol %: 0.12% (100%), Caffeine: 11.61mg (3.87%), Protein: 6.08g (12.16%), Vitamin A: 812.34IU (16.25%), Manganese: 0.29mg (14.4%), Selenium: 9.53µg (13.62%), Vitamin B2: 0.22mg (12.86%),

Phosphorus: 125.85mg (12.58%), Copper: 0.24mg (11.92%), Iron: 1.68mg (9.34%), Magnesium: 35.37mg (8.84%), Calcium: 70.08mg (7.01%), Fiber: 1.53g (6.1%), Zinc: 0.86mg (5.75%), Potassium: 184.89mg (5.28%), Vitamin B5: 0.53mg (5.26%), Vitamin E: 0.78mg (5.21%), Folate: 19.93µg (4.98%), Vitamin B1: 0.07mg (4.53%), Vitamin B12: 0.23µg (3.87%), Vitamin B3: 0.73mg (3.64%), Vitamin B6: 0.06mg (2.84%), Vitamin K: 2.32µg (2.21%), Vitamin D: 0.18µg (1.17%)