



Chocolate Chunk Candy Cane Cheesecake

READY IN



105 min.

SERVINGS



12

CALORIES



875 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 65 garnishes: peppermint sticks soft (5 small bags)
- ☐ 1.5 cups semisweet chocolate chunks
- ☐ 1.5 cups chocolate wafer cookie crumbs (32 cookies)
- ☐ 32 oz cream cheese softened
- ☐ 3 large eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 0.5 cup coarsely peppermint candies hard crushed (18 candies)
- ☐ 1.5 cups semisweet chocolate morsels

- ☐ 0.3 cup sugar
- ☐ 2 tablespoons sugar
- ☐ 14 oz condensed milk sweetened canned
- ☐ 2 teaspoons vanilla extract
- ☐ 0.3 cup whipping cream
- ☐ 0.8 cup whipping cream

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ microwave
- ☐ springform pan
- ☐ offset spatula

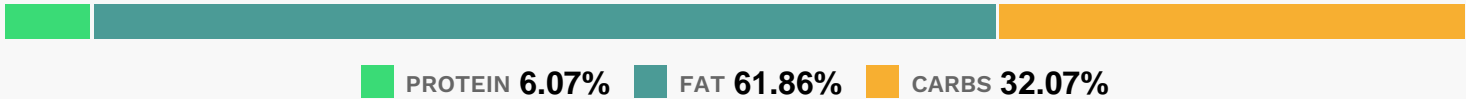
Directions

- ☐ Combine first 3 ingredients; stir well. Press mixture firmly on bottom of a lightly greased 9" springform pan.
- ☐ Bake at 325 for 14 minutes; let cool.
- ☐ Beat cream cheese at medium-high speed with an electric mixer until creamy. Gradually add sweetened condensed milk, beating just until blended.
- ☐ Add 1/3 cup whipping cream and next 3 ingredients, beating just until blended.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears. Stir in chocolate chunks and crushed candies.
- ☐ Pour batter into baked crust.
- ☐ Bake at 325 for 52 to 55 minutes or until edges are set and center is almost set. Turn off oven. Immediately run a knife around edge of pan, releasing sides. With oven door slightly open, let

cheesecake stand in oven 1 hour.

- ☐ Remove from oven; cool completely on a wire rack. Cover and chill 8 hours.
- ☐ Remove sides and bottom of pan; place cheesecake on a serving plate.
- ☐ Pour 3/4 cup whipping cream into a microwave-safe bowl. Microwave at HIGH 1 minute or until hot.
- ☐ Add 1 1/2 cups semisweet morsels; stir until chocolate melts and mixture is smooth.
- ☐ Pour ganache over chilled cheesecake, allowing ganache to spill over edges of cheesecake; smooth ganache with an offset spatula.
- ☐ Let stand 10 minutes before garnishing. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:42.06, Glycemic Load:26.69, Inflammation Score:-8, Nutrition Score:17.225652020911%

Flavonoids

Apigenin: 0.62mg, Apigenin: 0.62mg, Apigenin: 0.62mg, Apigenin: 0.62mg Luteolin: 0.23mg, Luteolin: 0.23mg, Luteolin: 0.23mg, Luteolin: 0.23mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 875.08kcal (43.75%), Fat: 60.72g (93.42%), Saturated Fat: 35.23g (220.2%), Carbohydrates: 70.83g (23.61%), Net Carbohydrates: 66.43g (24.15%), Sugar: 54.36g (60.4%), Cholesterol: 171.49mg (57.16%), Sodium: 436.46mg (18.98%), Alcohol: 0.23g (100%), Alcohol %: 0.12% (100%), Caffeine: 39.56mg (13.19%), Protein: 13.41g (26.82%), Manganese: 0.73mg (36.6%), Vitamin A: 1726.28IU (34.53%), Phosphorus: 343.36mg (34.34%), Copper: 0.66mg (32.94%), Selenium: 21µg (30%), Vitamin B2: 0.49mg (28.82%), Magnesium: 106.76mg (26.69%), Calcium: 230.42mg (23.04%), Iron: 3.86mg (21.43%), Fiber: 4.41g (17.63%), Potassium: 601.08mg (17.17%), Zinc: 2.27mg (15.15%), Vitamin K: 12.73µg (12.12%), Vitamin B5: 1.18mg (11.76%), Vitamin E: 1.56mg (10.42%), Vitamin B12: 0.56µg (9.3%), Folate: 33.99µg (8.5%), Vitamin B1: 0.11mg (7.58%), Vitamin B6: 0.13mg (6.35%), Vitamin B3: 1.08mg (5.41%), Vitamin D: 0.66µg (4.4%), Vitamin C: 1.66mg (2.01%)