



WHATSheATE



Chocolate-Coffee Cheesecake With Mocha Sauce

READY IN



90 min.

SERVINGS



8

CALORIES



873 kcal

DESSERT

Ingredients

- ☐ 4 ounce bittersweet baking chocolate squares
- ☐ 0.5 cup butter melted
- ☐ 0.3 cup rum / brandy / coffee liqueur
- ☐ 32 ounce philadelphia cream cheese softened
- ☐ 4 large eggs
- ☐ 3 cups chocolate graham crackers crushed (20 sheets)
- ☐ 1 cup domino granulated sugar
- ☐ 8 servings mocha sauce

- ☐ 1 teaspoon coffee granules instant
- ☐ 1 teaspoon vanilla extract

Equipment

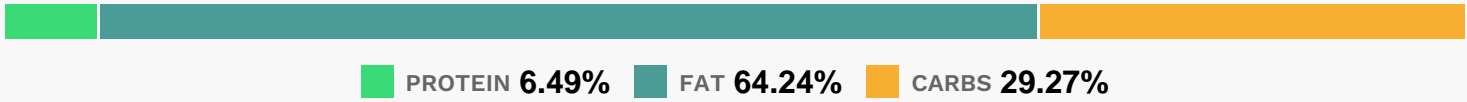
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ microwave
- ☐ springform pan

Directions

- ☐ Stir together crushed graham crackers and butter; press mixture into bottom and up sides of a 9-inch springform pan coated with cooking spray.
- ☐ Bake at 350 for 10 minutes. Cool crust in pan on a wire rack. Reduce oven temperature to 325.
- ☐ Beat cream cheese and 1 cup sugar at medium speed with an electric mixer until blended.
- ☐ Add coffee liqueur, coffee granules, and 1 teaspoon vanilla, beating at low speed until well blended.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears after each addition.
- ☐ Remove and reserve 1 cup cream cheese mixture.
- ☐ Pour remaining batter into prepared crust.
- ☐ Microwave chocolate squares in a medium-size glass bowl 1 minute or until melted, stirring after 30 seconds; let cool slightly. Stir reserved 1 cup cream cheese mixture into melted chocolate, blending well. Spoon chocolate mixture in lines on top of batter in springform pan; gently swirl with a knife.
- ☐ Bake at 325 for 1 hour or until almost set. Turn oven off.
- ☐ Let cheesecake stand in oven, with door closed, 30 minutes.

- ☐
- Remove cheesecake from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool on a wire rack. Cover and chill at least 4 hours.
- ☐
- Remove sides of springform pan.
- ☐
- Serve with Mocha Sauce.
- ☐
- Note: For testing purposes only, we used Kahla for coffee liqueur.

Nutrition Facts



Properties

Glycemic Index:21.39, Glycemic Load:37.32, Inflammation Score:-9, Nutrition Score:15.757826215466%

Flavonoids

Catechin: 9.12mg, Catechin: 9.12mg, Catechin: 9.12mg, Catechin: 9.12mg Epicatechin: 20.1mg, Epicatechin: 20.1mg, Epicatechin: 20.1mg, Epicatechin: 20.1mg

Nutrients (% of daily need)

Calories: 873.41kcal (43.67%), Fat: 63.7g (98%), Saturated Fat: 31.18g (194.86%), Carbohydrates: 65.31g (21.77%), Net Carbohydrates: 61.81g (22.47%), Sugar: 40.94g (45.49%), Cholesterol: 207.53mg (69.18%), Sodium: 764.1mg (33.22%), Alcohol: 1.77g (100%), Alcohol %: 0.96% (100%), Caffeine: 15.26mg (5.09%), Protein: 14.47g (28.94%), Vitamin A: 2165.42IU (43.31%), Manganese: 0.61mg (30.72%), Phosphorus: 299.38mg (29.94%), Vitamin B2: 0.48mg (28.28%), Selenium: 18.74µg (26.77%), Copper: 0.51mg (25.45%), Iron: 4.44mg (24.67%), Magnesium: 80.36mg (20.09%), Zinc: 2.91mg (19.42%), Calcium: 169.71mg (16.97%), Fiber: 3.5g (14%), Vitamin E: 1.73mg (11.56%), Vitamin B5: 1.07mg (10.66%), Potassium: 373.2mg (10.66%), Folate: 41.59µg (10.4%), Vitamin B1: 0.14mg (9.02%), Vitamin B3: 1.63mg (8.15%), Vitamin B12: 0.49µg (8.1%), Vitamin B6: 0.14mg (7.25%), Vitamin K: 3.83µg (3.65%), Vitamin D: 0.5µg (3.33%)