



Chocolate Fudge Cheesecake

READY IN



30 min.

SERVINGS



30

CALORIES



365 kcal

DESSERT

Ingredients

- ☐ 4 ounce baker's chocolate unsweetened
- ☐ 1 cup butter softened
- ☐ 2 warm chocolate glaze
- ☐ 32 ounce cream cheese softened
- ☐ 4 large eggs
- ☐ 7 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 1 sprigs mint leaves fresh sliced
- ☐ 0.5 cup pecans toasted chopped

- ☐ 1 cup semi chocolate chips
- ☐ 1.8 cups sugar
- ☐ 2 cups sugar
- ☐ 2 teaspoons vanilla
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ microwave
- ☐ springform pan

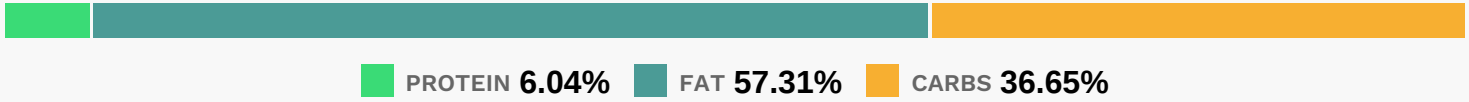
Directions

- ☐ Sprinkle 1/2 cup pecans evenly over the bottom of each of 2 greased and floured 9-inch springform pans.
- ☐ Microwave chocolate squares in a microwave-safe bowl at MEDIUM (50% power) 1 1/2 minutes, stirring at 30-second intervals until melted. Stir until smooth.
- ☐ Beat butter and 2 cups sugar at medium speed with an electric mixer until light and fluffy.
- ☐ Add 4 eggs, 1 at a time, beating just until blended after each addition.
- ☐ Add melted chocolate, beating just until blended.
- ☐ Add flour, beating at low speed just until blended. Stir in 1 teaspoon vanilla and chocolate morsels. Divide batter evenly between pans, spreading over chopped pecans.
- ☐ Beat cream cheese at medium speed with an electric mixer until smooth; add 1 3/4 cups sugar, beating until blended.
- ☐ Add 7 eggs, 1 at a time, beating just until blended after each addition. Stir in 2 teaspoons vanilla. Divide cream cheese mixture evenly between each pan, spreading over brownie batter.
- ☐ Bake at 325 for 1 hour and 15 minutes or until set.

- ☐
- Remove from oven; cool completely on wire racks.

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Nutrition Facts



Properties

Glycemic Index:10.07, Glycemic Load:20.21, Inflammation Score:-5, Nutrition Score:6.6821738756869%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg Catechin: 2.56mg, Catechin: 2.56mg, Catechin: 2.56mg, Catechin: 2.56mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 5.38mg, Epicatechin: 5.38mg, Epicatechin: 5.38mg, Epicatechin: 5.38mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg

Nutrients (% of daily need)

Calories: 365.36kcal (18.27%), Fat: 23.99g (36.9%), Saturated Fat: 13.24g (82.72%), Carbohydrates: 34.52g (11.51%), Net Carbohydrates: 33.13g (12.05%), Sugar: 28.58g (31.76%), Cholesterol: 115.37mg (38.46%), Sodium: 171.53mg (7.46%), Alcohol: 0.14g (100%), Alcohol %: 0.18% (100%), Caffeine: 8.18mg (2.73%), Protein: 5.69g (11.38%), Manganese: 0.36mg (17.9%), Selenium: 10.75µg (15.35%), Vitamin A: 699.65IU (13.99%), Copper: 0.25mg (12.28%), Vitamin B2: 0.19mg (11.22%), Phosphorus: 110.78mg (11.08%), Iron: 1.65mg (9.15%), Magnesium: 31.18mg (7.8%), Zinc: 1.03mg (6.88%), Fiber: 1.4g (5.59%), Vitamin B5: 0.52mg (5.2%), Folate: 20.69µg (5.17%), Calcium: 51.24mg (5.12%), Vitamin E: 0.71mg (4.71%), Vitamin B1: 0.07mg (4.46%), Vitamin B12: 0.25µg (4.22%), Potassium: 145.63mg (4.16%), Vitamin B6: 0.06mg (2.86%), Vitamin D: 0.37µg (2.44%), Vitamin B3: 0.42mg (2.08%), Vitamin K: 2.09µg (1.99%)