



Chocolate Glazed Triple Layer Cheesecake

READY IN



160 min.

SERVINGS



16

CALORIES



239 kcal

DESSERT

Ingredients

- 4 tablespoons butter melted
- 5 oz cream cheese softened
- 0.3 cup t brown sugar dark packed
- 1 large eggs at room temperature
- 1 Tbsp flour all-purpose
- 0.3 cup granulated sugar
- 25 oreo cookies
- 0.3 cup pecans chopped
- 2 ounces bittersweet chocolate melted

- 1 cup cream sour at room temperature
- 0.3 teaspoon vanilla
- 1 teaspoon vanilla extract

Equipment

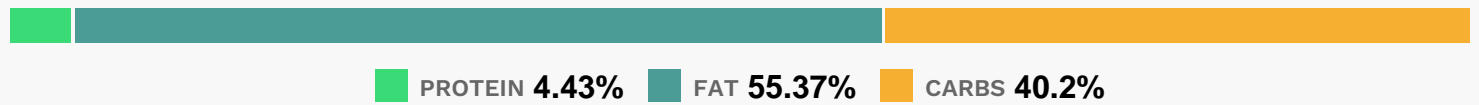
- food processor
- sauce pan
- oven
- microwave
- springform pan

Directions

- Crumb Crust: Grind Oreos (filling and all) in food processor or crush in a bag.
- Combine cookie crumbs and butter. Press into the bottom and 2-inches up sides of 9-inch springform pan. Put in the freezer.Chocolate
- Combine 8 oz of cream cheese and 1/4 sugar and beat until creamy.
- Add 1 egg and 1/4 tsp. vanilla; blend well. Stir in melted chocolate and 1/3 cup sour cream. Spoon over chocolate crumb layer.Brown Sugar
- Combine 8 ounces of cream cheese, 1/3 cup brown sugar and flour and beat until well mixed.
- Add 1 egg and 1/2 tsp. vanilla; blend well. Stir in pecans. Spoon gently over chocolate layer.White Sour Cream
- Combine 5 oz cream cheese and 1/4 cup sugar; beat until fluffy.
- Add egg and blend well. Stir in remaining 1 cup sour cream and vanilla. Spoon gently over praline layer.
- Bake at 325 degrees for 1 hour; turn off oven and leave cheesecake in oven for 30 minutes; open door of oven and leave cheesecake in oven an additional 30 minutes.
- Let cool at room temperature for 1 hour, then chill for 8 hours or overnight.
- Combine 6 oz chopped semi-sweet chocolate and 1/4 cup butter in a small saucepan and melt over low heat.

- Remove from heat and stir in the 3/4 cup powdered sugar, 2 tablespoons of water and 1/4 teaspoon of vanilla until smooth.
- Heat 1/3 cup of heavy cream and 1 tablespoon of corn syrup in a 2 cup microwave-safe glass measure until very hot but not quite boiling.
- Add 4 ounces of chopped chocolate and stir until melted. At this point it will be rather thin, so let it sit for about 30 minutes or until it cools and thickens a bit, then pour it over the cheesecake. At this point, the cake needs some sort of garnish. You could pile chocolate leaves on top, add nuts or do what I do and drizzle lines of melted white chocolate over the top.

Nutrition Facts



Properties

Glycemic Index:14.51, Glycemic Load:2.58, Inflammation Score:-3, Nutrition Score:4.5608695991661%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 239.29kcal (11.96%), Fat: 15.04g (23.14%), Saturated Fat: 7.07g (44.22%), Carbohydrates: 24.57g (8.19%), Net Carbohydrates: 23.58g (8.58%), Sugar: 17.44g (19.37%), Cholesterol: 36.79mg (12.26%), Sodium: 133.67mg (5.81%), Alcohol: 0.11g (100%), Alcohol %: 0.22% (100%), Caffeine: 3.99mg (1.33%), Protein: 2.71g (5.42%), Iron: 2.66mg (14.8%), Manganese: 0.25mg (12.7%), Copper: 0.14mg (6.76%), Vitamin B2: 0.11mg (6.56%), Vitamin A: 315.89IU (6.32%), Phosphorus: 59.08mg (5.91%), Vitamin K: 6.1µg (5.81%), Selenium: 3.85µg (5.5%), Magnesium: 20.15mg (5.04%), Vitamin E: 0.75mg (5.01%), Folate: 15.91µg (3.98%), Fiber: 0.99g (3.95%), Vitamin B1: 0.06mg (3.89%), Calcium: 36.86mg (3.69%), Potassium: 112.25mg (3.21%), Vitamin B3: 0.59mg (2.97%), Zinc: 0.44mg (2.95%), Vitamin B5: 0.24mg (2.39%), Vitamin B12: 0.09µg (1.5%), Vitamin B6: 0.03mg (1.36%)