



Chocolate Grasshopper Cheesecake

 Gluten Free

READY IN



455 min.

SERVINGS



16

CALORIES



386 kcal

DESSERT

Ingredients

- 1.8 cups irish whiskey fudge crushed
- 2 tablespoons butter melted
- 4 oz baker's chocolate
- 24 oz cream cheese softened
- 1 cup sugar
- 4 eggs
- 0.3 cup crème de cassis liqueur green
- 1 serving garnish: whipped cream sweetened

- 1 serving crème de cassis liqueur rectangular for garnish, unwrapped, cut in half diagonally thin

Equipment

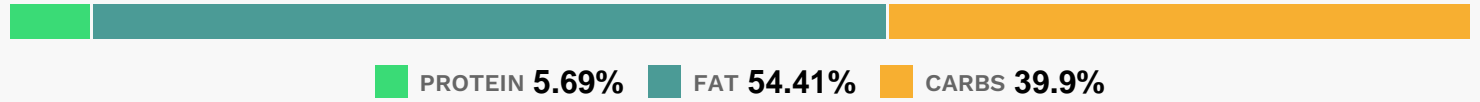
- bowl
- frying pan
- oven
- knife
- wire rack
- hand mixer
- aluminum foil
- microwave
- spatula
- springform pan

Directions

- Heat oven to 300°F. Wrap foil around bottom and side of ungreased 9-inch springform pan. In large bowl, mix crust ingredients with fork until crumbly. Press in bottom and 1 inch up side of pan.
- Bake 12 minutes. Cool 30 minutes.
- In small microwavable bowl, microwave chocolate on High 45 to 60 seconds, stirring once halfway through microwaving, until melted. If necessary, continue to microwave on High in 15-second increments, stirring until smooth. Set aside.
- In large bowl, beat cream cheese and sugar with electric mixer on medium speed, scraping bowl frequently, until smooth and creamy.
- Add eggs, one at a time, beating until smooth after each addition. Stir in liqueur.
- Pour filling evenly over crust.
- Drop 8 to 10 tablespoonfuls melted chocolate randomly onto filling, allowing chocolate to sink into filling. With table knife or small spatula, cut through chocolate and filling to swirl for marbled design.
- Bake 1 hour 10 minutes to 1 hour 20 minutes or until set 2 inches from edge of pan.

- Remove from oven; run knife around side of cheesecake to loosen. Return to oven; turn oven off and open door slightly. Cool cheesecake in oven 1 hour.
- Remove from oven to cooling rack; cool at room temperature 1 hour. Refrigerate 3 hours.
- To serve, remove side of pan. Spoon whipped cream into decorating bag with large star tip; squeeze bag to pipe cream around top edge of cheesecake.
- Garnish with candies.

Nutrition Facts



Properties

Glycemic Index:12.57, Glycemic Load:18.9, Inflammation Score:-5, Nutrition Score:6.849130363568%

Flavonoids

Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg

Nutrients (% of daily need)

Calories: 386.31kcal (19.32%), Fat: 23.62g (36.34%), Saturated Fat: 13.24g (82.76%), Carbohydrates: 38.97g (12.99%), Net Carbohydrates: 37.36g (13.58%), Sugar: 35.2g (39.11%), Cholesterol: 87.78mg (29.26%), Sodium: 179.4mg (7.8%), Alcohol: 1.48g (100%), Alcohol %: 1.77% (100%), Caffeine: 7.74mg (2.58%), Protein: 5.56g (11.12%), Manganese: 0.41mg (20.74%), Copper: 0.33mg (16.74%), Vitamin A: 736.81IU (14.74%), Selenium: 8.36µg (11.94%), Phosphorus: 114.74mg (11.47%), Iron: 1.94mg (10.78%), Vitamin B2: 0.18mg (10.61%), Magnesium: 37.73mg (9.43%), Zinc: 1.33mg (8.86%), Calcium: 68.28mg (6.83%), Fiber: 1.62g (6.47%), Potassium: 166.35mg (4.75%), Vitamin B5: 0.46mg (4.62%), Vitamin E: 0.61mg (4.09%), Vitamin B12: 0.22µg (3.63%), Folate: 12.05µg (3.01%), Vitamin B6: 0.05mg (2.39%), Vitamin B1: 0.03mg (2.11%), Vitamin K: 1.98µg (1.89%), Vitamin D: 0.22µg (1.48%)