



Chocolate Grasshopper Cheesecake

 Gluten Free

READY IN



455 min.

SERVINGS



16

CALORIES



302 kcal

DESSERT

Ingredients

- ☐ 4 oz baker's chocolate
- ☐ 2 tablespoons butter melted
- ☐ 24 oz cream cheese softened
- ☐ 16 servings crème de cassis liqueur rectangular for garnish, unwrapped, cut in half diagonally thin
- ☐ 0.3 cup crème de cassis liqueur green
- ☐ 4 eggs
- ☐ 1.8 cups mint leaves crushed
- ☐ 1 cup sugar

☐ 16 servings garnish: whipped cream sweetened

Equipment

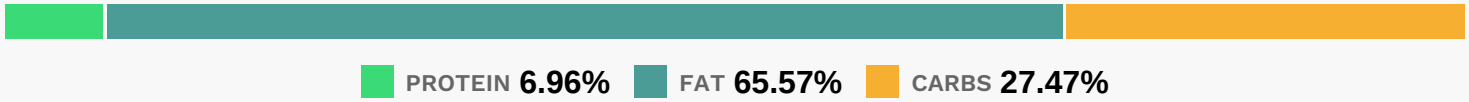
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ microwave
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 300F. 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:9.51, Glycemic Load:9.77, Inflammation Score:-6, Nutrition Score:6.6726087798243%

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 Eriodictyol: 1.52mg, Eriodictyol: 1.52mg, Eriodictyol: 1.52mg, Eriodictyol: 1.52mg Hesperetin: 0.5mg, Hesperetin: 0.5mg, Hesperetin: 0.5mg, Hesperetin: 0.5mg Apigenin: 0.27mg, Apigenin: 0.27mg, Apigenin: 0.27mg, Apigenin: 0.27mg Luteolin: 0.62mg, Luteolin: 0.62mg, Luteolin: 0.62mg, Luteolin: 0.62mg

Nutrients (% of daily need)

Calories: 301.6kcal (15.08%), Fat: 22.23g (34.2%), Saturated Fat: 12.36g (77.26%), Carbohydrates: 20.95g (6.98%), Net Carbohydrates: 19.38g (7.05%), Sugar: 17.12g (19.02%), Cholesterol: 88.43mg (29.48%), Sodium: 169.78mg (7.38%), Alcohol: 1.76g (100%), Alcohol %: 2.44% (100%), Caffeine: 5.67mg (1.89%), Protein: 5.31g (10.62%), Vitamin A: 943.28IU (18.87%), Manganese: 0.36mg (18.19%), Copper: 0.27mg (13.36%), Selenium: 7.79µg (11.13%), Phosphorus: 104.97mg (10.5%), Vitamin B2: 0.18mg (10.3%), Iron: 1.74mg (9.64%), Magnesium: 32.97mg (8.24%), Zinc: 1.12mg (7.45%), Calcium: 73.24mg (7.32%), Fiber: 1.57g (6.28%), Potassium: 167.95mg (4.8%), Vitamin B5: 0.46mg (4.59%), Folate: 16.79µg (4.2%), Vitamin E: 0.6mg (4.01%), Vitamin B12: 0.21µg (3.51%), Vitamin B6: 0.05mg (2.67%), Vitamin B1: 0.03mg (2.07%), Vitamin C: 1.57mg (1.9%), Vitamin K: 1.73µg (1.65%), Vitamin D: 0.24µg (1.63%), Vitamin B3: 0.23mg (1.16%)