



Chocolate-Hazelnut Cheesecake

READY IN



395 min.

SERVINGS



35

CALORIES



174 kcal

DESSERT

Ingredients

- 2 Tbsp butter melted
- 24 oz philadelphia cream cheese softened
- 3 eggs
- 1 cup granulated sugar
- 0.3 cup hazelnut-flavored liqueur
- 1.5 cups oreo cookies crushed finely
- 2 Tbsp powdered sugar
- 0.7 cup raspberries fresh
- 8 oz baker's semi-sweet chocolate cooled melted

1 tsp vanilla

Equipment

bowl

frying pan

oven

knife

blender

springform pan

Directions

Heat oven to 325F.

Mix cookie crumbs and butter; press onto bottom of 9-inch springform pan.

Bake 10 min.

Beat cream cheese, granulated sugar and vanilla in large bowl with mixer until well blended.

Add melted chocolate and liqueur; mix well.

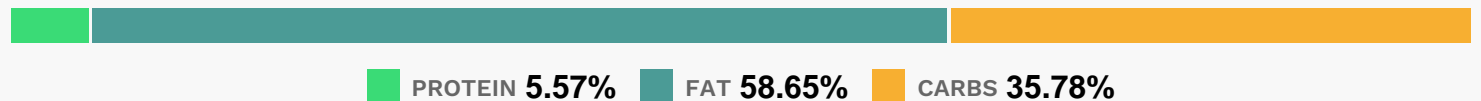
Add eggs, 1 at a time, mixing on low speed after each just until blended.

Pour over crust.

Bake 55 min. to 1 hour 5 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

Top with berries and powdered sugar just before serving.

Nutrition Facts



Properties

Glycemic Index:3.52, Glycemic Load:4.31, Inflammation Score:-3, Nutrition Score:3.2526087138964%

Flavonoids

Cyanidin: 1.05mg, Cyanidin: 1.05mg, Cyanidin: 1.05mg, Cyanidin: 1.05mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 173.83kcal (8.69%), Fat: 11.52g (17.72%), Saturated Fat: 5.99g (37.46%), Carbohydrates: 15.81g (5.27%), Net Carbohydrates: 14.94g (5.43%), Sugar: 12.18g (13.53%), Cholesterol: 34.05mg (11.35%), Sodium: 101.29mg (4.4%), Alcohol: 0.04g (100%), Alcohol %: 0.11% (100%), Caffeine: 5.92mg (1.97%), Protein: 2.46g (4.92%), Manganese: 0.15mg (7.57%), Iron: 1.35mg (7.48%), Vitamin A: 314.19IU (6.28%), Copper: 0.11mg (5.63%), Selenium: 3.77µg (5.39%), Phosphorus: 52.35mg (5.23%), Vitamin B2: 0.08mg (4.93%), Magnesium: 17.37mg (4.34%), Fiber: 0.87g (3.46%), Vitamin E: 0.46mg (3.06%), Vitamin K: 2.94µg (2.8%), Calcium: 27.31mg (2.73%), Zinc: 0.38mg (2.52%), Potassium: 87.74mg (2.51%), Vitamin B5: 0.22mg (2.17%), Folate: 8.19µg (2.05%), Vitamin B1: 0.02mg (1.49%), Vitamin B12: 0.09µg (1.48%), Vitamin B3: 0.27mg (1.34%), Vitamin B6: 0.02mg (1.12%)