



Chocolate Lover's Cheesecake

READY IN



290 min.

SERVINGS



50

CALORIES



72 kcal

DESSERT

Ingredients

- 16 oz philadelphia cream cheese softened
- 2 eggs
- 6 oz oreo pie crust
- 4 oz baker's semi-sweet chocolate cooled melted
- 0.5 cup sugar
- 0.5 tsp vanilla

Equipment

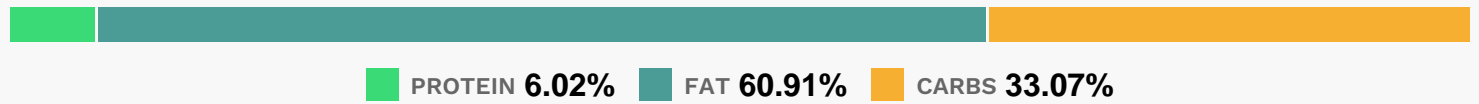
- bowl

- oven
- blender

Directions

- Heat oven to 325F.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended.
- Add chocolate; mix well.
- Add eggs; mix just until blended.
- Pour into crust.
- Bake 40 min. or until center is almost set; cool.
- Refrigerate several hours.

Nutrition Facts



Properties

Glycemic Index:1.94, Glycemic Load:1.53, Inflammation Score:-1, Nutrition Score:1.0956521973662%

Nutrients (% of daily need)

Calories: 71.89kcal (3.59%), Fat: 4.91g (7.56%), Saturated Fat: 2.56g (15.98%), Carbohydrates: 6g (2%), Net Carbohydrates: 5.76g (2.09%), Sugar: 4.16g (4.62%), Cholesterol: 15.85mg (5.28%), Sodium: 48.48mg (2.11%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 1.09g (2.18%), Vitamin A: 132.47IU (2.65%), Phosphorus: 23.79mg (2.38%), Selenium: 1.52µg (2.18%), Vitamin B2: 0.04mg (2.18%), Manganese: 0.03mg (1.59%), Iron: 0.28mg (1.58%), Copper: 0.03mg (1.57%), Magnesium: 6.01mg (1.5%), Calcium: 11.22mg (1.12%), Folate: 4.03µg (1.01%)