



Chocolate Marble Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



659 kcal

DESSERT

Ingredients

- ☐ 9 oz chocolate wafers
- ☐ 24 oz cream cheese at room temperature
- ☐ 4 large eggs
- ☐ 1 pinch salt
- ☐ 10 ounces bittersweet chocolate chopped
- ☐ 1.5 cups cup heavy whipping cream sour at room temperature
- ☐ 1 cup sugar
- ☐ 4 tablespoons butter unsalted
- ☐ 6 tablespoons butter unsalted melted

- ☐ 1 tablespoon cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract

Equipment

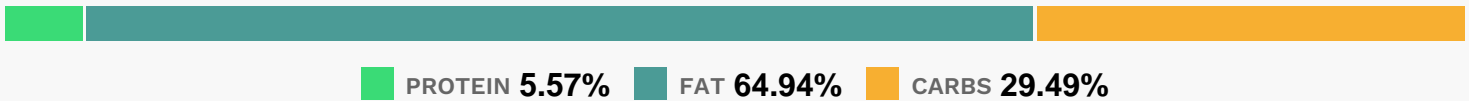
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ roasting pan
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Position a rack in middle of oven and preheat to 350F. Butter a 9-inch springform pan and wrap outside tightly with aluminum foil.
- ☐ Make crust: Pulse chocolate wafers in food processor until ground.
- ☐ Add butter and process just until blended. Press mixture onto bottom of pan and bake until set, 8 to 10 minutes. Cool on a wire rack.
- ☐ Make filling: Melt chocolate with butter in a heatproof bowl set over a pan of nearly simmering water.
- ☐ Whisk in cocoa powder.
- ☐ Remove from heat and cool to room temperature. In a separate bowl, beat cream cheese and sugar until fluffy.
- ☐ Add eggs one at a time, beating well after each.
- ☐ Add sour cream, vanilla and salt, and beat until smooth, scraping down sides of bowl. Set aside 1 cup mixture.
- ☐ Whisk chocolate mixture into remaining cream cheese mixture.

- ☐ Pour chocolate mixture into springform pan and top with reserved mixture. Swirl a knife through to marbleize. Set pan in a roasting pan, place in oven and carefully pour in enough boiling water to reach halfway up sides of springform pan.
- ☐ Bake for 55 minutes, or until center is almost set but jiggles slightly.
- ☐ Remove from oven and let cheesecake cool on a wire rack in water bath for 15 minutes, then remove pan to wire rack to cool.
- ☐ Remove aluminum foil and refrigerate cheesecake, loosely covered, until chilled, at least 12 hours. To serve, let cheesecake stand at room temperature for 20 minutes.
- ☐ Remove pan sides, cut into wedges and serve.

Nutrition Facts



Properties

Glycemic Index:12.22, Glycemic Load:19.77, Inflammation Score:-7, Nutrition Score:11.376086932162%

Flavonoids

Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 658.74kcal (32.94%), Fat: 48.31g (74.32%), Saturated Fat: 27.01g (168.82%), Carbohydrates: 49.36g (16.45%), Net Carbohydrates: 46.59g (16.94%), Sugar: 36.53g (40.59%), Cholesterol: 163.15mg (54.38%), Sodium: 341.12mg (14.83%), Alcohol: 0.23g (100%), Alcohol %: 0.16% (100%), Caffeine: 23.4mg (7.8%), Protein: 9.32g (18.64%), Vitamin A: 1336.49IU (26.73%), Manganese: 0.49mg (24.69%), Copper: 0.44mg (22%), Phosphorus: 210.91mg (21.09%), Selenium: 14.53µg (20.76%), Vitamin B2: 0.33mg (19.52%), Magnesium: 65.22mg (16.3%), Iron: 2.79mg (15.5%), Calcium: 118.18mg (11.82%), Fiber: 2.77g (11.07%), Zinc: 1.49mg (9.95%), Potassium: 322.84mg (9.22%), Vitamin E: 1.34mg (8.9%), Vitamin B5: 0.84mg (8.41%), Vitamin B12: 0.41µg (6.92%), Folate: 25.14µg (6.28%), Vitamin B1: 0.08mg (5.14%), Vitamin B6: 0.09mg (4.59%), Vitamin B3: 0.91mg (4.57%), Vitamin K: 4.71µg (4.49%), Vitamin D: 0.51µg (3.39%)