



## Chocolate-Marbled White Chocolate Cheesecake

READY IN



124 min.

SERVINGS



12

CALORIES



605 kcal

DESSERT

### Ingredients

- 6 tablespoons butter melted
- 24 ounce cream cheese softened
- 3 large eggs
- 2 cups cream-filled chocolate sandwich cookie crumbs ( 22 cookies)
- 1 Dash salt
- 0.8 cup semi chocolate chips
- 1 cup sugar
- 1.5 teaspoons vanilla extract

- 0.5 cup whipping cream
- 1 cup chocolate chips white

## Equipment

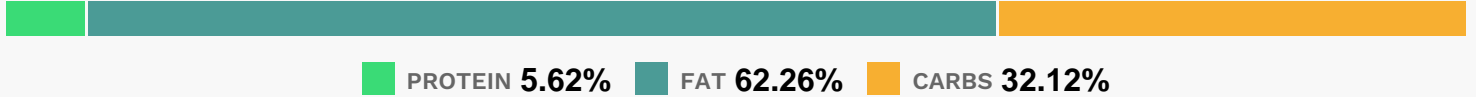
- bowl
- frying pan
- oven
- knife
- wire rack
- double boiler
- hand mixer
- microwave
- springform pan

## Directions

- Combine cookie crumbs and butter in a medium bowl; press mixture into bottom and 1 inch up sides of a 9-inch springform pan. Set aside.
- Place white chocolate morsels in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts, about 5 minutes.
- Pour into a small bowl; cool slightly.
- Place semisweet morsels in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts, about 5 minutes.
- Pour into a small bowl; cool slightly.
- Beat cream cheese at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- Add eggs, 1 at a time, beating until blended after each addition. Stir in whipping cream, vanilla, and salt.
- Remove 1 cup batter; stir into melted semisweet chocolate until combined.
- Stir melted white chocolate into remaining batter; pour batter into prepared crust.

- Spoon reserved chocolate batter by rounded tablespoons onto white chocolate batter; swirl with knife to create a marbled effect.
- Bake at 350 for 30 minutes. Reduce heat to 250; bake 1 hour and 10 minutes or until cheesecake is almost set. Run a knife around edge of pan, and release sides. Cool completely in pan on a wire rack; cover and chill 8 hours. Store in refrigerator.
- Tip: If you don't have a double boiler, place the chocolate morsels in a microwave-safe bowl, and microwave at HIGH 1 minute, stirring once, until chocolate melts.

## Nutrition Facts



### Properties

Glycemic Index:23.17, Glycemic Load:27.58, Inflammation Score:-6, Nutrition Score:7.4643478924813%

### Nutrients (% of daily need)

Calories: 605.27kcal (30.26%), Fat: 42.68g (65.66%), Saturated Fat: 24.02g (150.12%), Carbohydrates: 49.54g (16.51%), Net Carbohydrates: 48.61g (17.67%), Sugar: 39.64g (44.04%), Cholesterol: 142.13mg (47.38%), Sodium: 312.41mg (13.58%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Caffeine: 9.68mg (3.22%), Protein: 8.67g (17.34%), Vitamin A: 1258.38IU (25.17%), Selenium: 10.8µg (15.43%), Vitamin B2: 0.26mg (15.29%), Phosphorus: 148.53mg (14.85%), Calcium: 138.82mg (13.88%), Magnesium: 40.14mg (10.03%), Copper: 0.17mg (8.56%), Manganese: 0.16mg (8.1%), Potassium: 256.3mg (7.32%), Vitamin E: 1.08mg (7.22%), Vitamin B5: 0.67mg (6.73%), Iron: 1.12mg (6.22%), Vitamin B12: 0.37µg (6.13%), Zinc: 0.89mg (5.91%), Vitamin K: 4.21µg (4.01%), Fiber: 0.93g (3.72%), Vitamin B6: 0.07mg (3.45%), Folate: 12.63µg (3.16%), Vitamin D: 0.41µg (2.72%), Vitamin B1: 0.03mg (2.23%), Vitamin B3: 0.28mg (1.39%)