



## Chocolate Swirl Cheesecake

 Gluten Free

READY IN



81 min.

SERVINGS



8

CALORIES



293 kcal

DESSERT

### Ingredients

- 11.1 oz jell-o no bake real cheesecake dessert
- 5 Tbsp butter melted
- 1.5 cups milk cold divided
- 2 oz baker's semi-sweet chocolate
- 2 Tbsp sugar

### Equipment

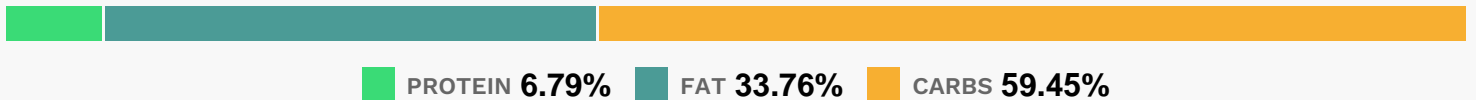
- bowl
- knife

- hand mixer
- microwave
- measuring cup

## Directions

- Mix Crust
- Mix, sugar and margarine with fork in 9-inch pie plate until well blended. Press firmly against side of pie plate with fingers or large spoon to shape the edge, then press remaining crumbs firmly onto bottom of pie plate with dry measuring cup.
- Microwave chocolate and 2 Tbsp. of the milk in microwavable bowl on HIGH 1-1/2 minutes or until chocolate is almost melted. Stir until chocolate is completely melted.
- Beat remaining cold milk and Filling
- Mix with electric mixer on low speed just until blended. Beat on medium speed 3 minutes. (Filling will be thick.) Spoon 2 cups of the filling into crust. Stir chocolate mixture into remaining filling; spoon over cheesecake.
- Cut through batter with knife several times for marble effect. Refrigerate at least 1 hour. Store leftover cheesecake in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:13.51, Glycemic Load:2.91, Inflammation Score:-3, Nutrition Score:3.5682608830216%

## Nutrients (% of daily need)

Calories: 292.81kcal (14.64%), Fat: 11.23g (17.28%), Saturated Fat: 3.87g (24.21%), Carbohydrates: 44.52g (14.84%), Net Carbohydrates: 43.95g (15.98%), Sugar: 41.64g (46.27%), Cholesterol: 5.92mg (1.97%), Sodium: 283.94mg (12.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.1mg (2.03%), Protein: 5.08g (10.16%), Phosphorus: 122.11mg (12.21%), Vitamin A: 390.65IU (7.81%), Copper: 0.14mg (6.78%), Calcium: 64.5mg (6.45%), Selenium: 4.12µg (5.88%), Vitamin B2: 0.09mg (5.09%), Manganese: 0.1mg (5.01%), Magnesium: 19.01mg (4.75%), Vitamin B12: 0.27µg (4.48%), Vitamin D: 0.5µg (3.36%), Potassium: 115.3mg (3.29%), Iron: 0.5mg (2.78%), Zinc: 0.38mg (2.53%), Fiber: 0.57g (2.27%), Vitamin E: 0.34mg (2.24%), Vitamin B5: 0.2mg (2.05%), Vitamin B1: 0.03mg (2%), Vitamin B6: 0.03mg (1.57%)