



Chocolate Truffle Cheesecake

READY IN



745 min.

SERVINGS



10

CALORIES



789 kcal

DESSERT

Ingredients

- ☐ 8 oz bittersweet chocolate chopped
- ☐ 2 tablespoons butter melted
- ☐ 10 servings chocolate fresh white
- ☐ 1.5 cups chocolate-hazelnut pirouette cookies dark with keebler chocolate and almond shortbread sandies) crushed
- ☐ 32 oz cream cheese softened
- ☐ 4 large eggs
- ☐ 10 servings topping
- ☐ 14 oz condensed milk sweetened canned

- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup whipping cream

Equipment

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ stand mixer
- ☐ microwave
- ☐ springform pan

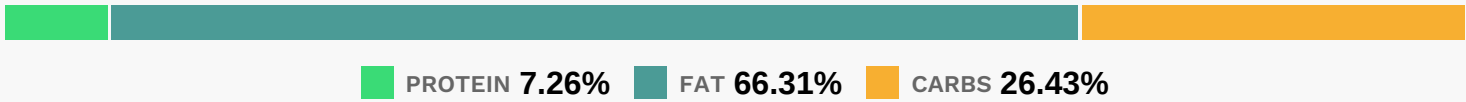
Directions

- ☐ Preheat oven to 30
- ☐ Combine crushed cookies and butter. Press mixture on bottom of a 9-inch springform pan.
- ☐ Microwave chocolate and cream at HIGH 1 1/2 minutes or until melted, stirring at 30-second intervals.
- ☐ Beat cream cheese at medium speed with a heavy-duty electric stand mixer 2 minutes or until smooth.
- ☐ Add sweetened condensed milk and vanilla, beating just until combined.
- ☐ Add eggs, 1 at a time, beating at low speed just until blended after each addition.
- ☐ Add chocolate mixture, beating just until blended.
- ☐ Pour batter into prepared crust.
- ☐ Bake at 300 for 1 hour and 5 minutes or just until center is set. Turn oven off.
- ☐ Let cheesecake stand in oven with door closed 30 minutes.
- ☐ Remove cheesecake from oven; gently run a knife around outer edge of cheesecake to loosen from sides of pan. Cool completely in pan on a wire rack (about 1 hour). Cover and chill 8 to 24 hours.
- ☐ Remove sides of pan, and place cheesecake on a serving plate. Slowly pour warm Ganache Topping over cheesecake, spreading to edges. Chill 1 hour before serving.

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Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:23.01, Glycemic Load:20.52, Inflammation Score:-8, Nutrition Score:15.166956554288%

Nutrients (% of daily need)

Calories: 789.45kcal (39.47%), Fat: 58.93g (90.66%), Saturated Fat: 33.99g (212.46%), Carbohydrates: 52.86g (17.62%), Net Carbohydrates: 50.39g (18.32%), Sugar: 41.35g (45.94%), Cholesterol: 214.14mg (71.38%), Sodium: 491.49mg (21.37%), Alcohol: 0.28g (100%), Alcohol %: 0.16% (100%), Caffeine: 21.91mg (7.3%), Protein: 14.52g (29.04%), Vitamin A: 1865.53IU (37.31%), Vitamin B2: 0.57mg (33.57%), Selenium: 23.47µg (33.53%), Phosphorus: 335.19mg (33.52%), Calcium: 248.38mg (24.84%), Manganese: 0.45mg (22.31%), Copper: 0.41mg (20.5%), Magnesium: 73.13mg (18.28%), Iron: 2.7mg (14.99%), Potassium: 488.68mg (13.96%), Vitamin B5: 1.32mg (13.19%), Zinc: 1.95mg (13.02%), Vitamin B12: 0.65µg (10.86%), Vitamin E: 1.62mg (10.81%), Fiber: 2.47g (9.87%), Folate: 30.93µg (7.73%), Vitamin B1: 0.11mg (7.43%), Vitamin B6: 0.13mg (6.53%), Vitamin D: 0.86µg (5.73%), Vitamin K: 5.28µg (5.03%), Vitamin B3: 0.88mg (4.4%), Vitamin C: 1.18mg (1.43%)