



Chocolate Truffle Cheesecake

READY IN



330 min.

SERVINGS



30

CALORIES



237 kcal

Ingredients

- 2 Tbsp butter melted
- 24 oz philadelphia cream cheese softened
- 4 eggs
- 18 oreo cookies crushed finely
- 12 oz baker's semi-sweet chocolate cooled melted
- 14 oz condensed milk sweetened canned
- 2 tsp vanilla

Equipment

- bowl

- frying pan
- oven
- knife
- blender
- springform pan

Directions

- Heat oven to 300F.
- Combine cookie crumbs and butter; press onto bottom of 9-inch springform pan.
- Beat cream cheese, sweetened condensed milk and vanilla in large bowl with mixer until blended.
- Add melted chocolate; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust.
- Bake 1 hour 5 min. to 1 hour 10 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

Nutrition Facts



Properties

Glycemic Index:2.93, Glycemic Load:4.73, Inflammation Score:-4, Nutrition Score:5.162173922943%

Nutrients (% of daily need)

Calories: 236.82kcal (11.84%), Fat: 15.98g (24.59%), Saturated Fat: 8.55g (53.45%), Carbohydrates: 19.59g (6.53%), Net Carbohydrates: 18.48g (6.72%), Sugar: 15.2g (16.89%), Cholesterol: 49.91mg (16.64%), Sodium: 134.24mg (5.84%), Alcohol: 0.1g (100%), Alcohol %: 0.2% (100%), Caffeine: 10.11mg (3.37%), Protein: 4.26g (8.52%), Phosphorus: 105.77mg (10.58%), Manganese: 0.2mg (10.23%), Selenium: 7.04µg (10.05%), Iron: 1.74mg (9.67%), Vitamin B2: 0.16mg (9.25%), Copper: 0.18mg (8.8%), Vitamin A: 410.79IU (8.22%), Magnesium: 29.59mg (7.4%), Calcium: 71.71mg (7.17%), Potassium: 169.07mg (4.83%), Fiber: 1.12g (4.46%), Zinc: 0.67mg (4.45%), Vitamin B5: 0.37mg (3.75%), Vitamin E: 0.55mg (3.68%), Vitamin K: 3.36µg (3.2%), Vitamin B12: 0.18µg (3.03%), Folate: 10.66µg (2.66%), Vitamin B1: 0.04mg (2.49%), Vitamin B6: 0.04mg (1.75%), Vitamin B3: 0.34mg (1.68%)