



WHATSheATE



Cinderella Cheesecake

READY IN



665 min.

SERVINGS



12

CALORIES



572 kcal

DESSERT

Ingredients

- ☐ 3 oz chocolate baking squares unsweetened
- ☐ 0.1 teaspoon double-acting baking powder
- ☐ 1 cup firmly brown sugar light packed
- ☐ 12 servings chocolate curls
- ☐ 8 oz cream cheese softened
- ☐ 1.3 cups creamy peanut butter
- ☐ 2 large eggs
- ☐ 3 large eggs
- ☐ 0.5 cup flour all-purpose sifted

- ☐ 12 servings cream topping sour
- ☐ 12 servings brownie crust
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 0.1 teaspoon salt
- ☐ 0.3 cup butter unsalted
- ☐ 1.5 teaspoons vanilla extract

Equipment

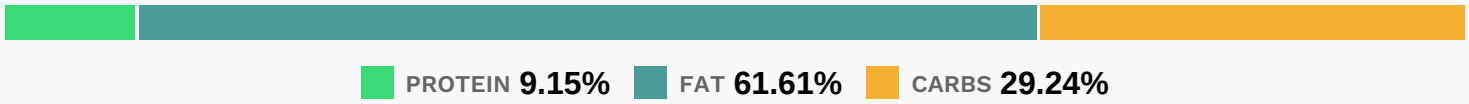
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ stand mixer
- ☐ microwave
- ☐ springform pan

Directions

- ☐ Prepare Brownie Crust: Preheat oven to 35
- ☐ Microwave first 2 ingredients in a small microwave-safe bowl at MEDIUM (50% power) 1 1/2 minutes or until melted, stirring at 30-second intervals. Stir together flour, salt, and baking powder in a bowl.
- ☐ Beat 2 eggs and 1 cup brown sugar at medium-high speed with an electric mixer 3 to 4 minutes or until batter forms thin ribbons when beaters are lifted.
- ☐ Add vanilla, bittersweet chocolate, and melted chocolate mixture, and beat just until blended. Stir in flour mixture just until combined.
- ☐ Spread 1 cup brownie mixture on bottom of a greased and floured 9-inch springform pan.
- ☐ Bake at 350 on center oven rack 13 to 15 minutes or until set. Cool on a wire rack 10 minutes; freeze 15 minutes.

- ☐ Remove from freezer; spread remaining brownie batter up sides of pan to 1/4 inch from top, sealing batter to bottom crust.
- ☐ Prepare Filling: Beat cream cheese and 1 cup brown sugar at medium speed with a heavy-duty electric stand mixer until blended.
- ☐ Add 3 eggs, 1 at a time, beating just until yellow disappears after each addition. Beat in sour cream just until blended. Beat in peanut butter until blended.
- ☐ Pour filling into prepared crust. (
- ☐ Mixture will not completely fill crust.)
- ☐ Bake at 350 for 35 minutes or until center is almost set.
- ☐ Remove from oven.
- ☐ Spread Sour Cream Topping over center of cheesecake, leaving a 2-inch border around edge.
- ☐ Bake at 350 for 1 more minute.
- ☐ Remove from oven; gently run a knife around edge of cheesecake to loosen. Cool completely on a wire rack.
- ☐ Cover and chill 8 to 12 hours.
- ☐ Remove sides of pan. Top with chocolate curls.
- ☐ Note: We tested with Jif peanut butter.

Nutrition Facts



Properties

Glycemic Index:17.33, Glycemic Load:3.87, Inflammation Score:-6, Nutrition Score:14.27869562416%

Flavonoids

Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg

Nutrients (% of daily need)

Calories: 572.22kcal (28.61%), Fat: 40.84g (62.82%), Saturated Fat: 16.23g (101.43%), Carbohydrates: 43.59g (14.53%), Net Carbohydrates: 40.29g (14.65%), Sugar: 22.83g (25.37%), Cholesterol: 119.55mg (39.85%), Sodium: 341.76mg (14.86%), Alcohol: 0.17g (100%), Alcohol %: 0.15% (100%), Caffeine: 6.53mg (2.18%), Protein: 13.65g (27.3%), Manganese: 0.88mg (44.09%), Vitamin B3: 4.88mg (24.38%), Phosphorus: 229.74mg (22.97%), Vitamin E:

3.32mg (22.13%), Magnesium: 85.89mg (21.47%), Copper: 0.42mg (20.87%), Selenium: 13.9µg (19.85%), Vitamin B2: 0.3mg (17.72%), Iron: 3.12mg (17.35%), Folate: 64.16µg (16.04%), Zinc: 2.01mg (13.43%), Fiber: 3.3g (13.22%), Vitamin A: 619.68IU (12.39%), Vitamin B1: 0.17mg (11.13%), Potassium: 359.31mg (10.27%), Vitamin B6: 0.21mg (10.25%), Calcium: 97.31mg (9.73%), Vitamin B5: 0.96mg (9.57%), Vitamin B12: 0.28µg (4.7%), Vitamin K: 3.53µg (3.36%), Vitamin D: 0.49µg (3.25%)