

Decadent Chocolate Chunk Cheesecake

READY IN



240 min.

SERVINGS



16

CALORIES



335 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 18 crème-filled chocolate sandwich cookies crushed
- 0.5 cup cream sour
- 24 ounce cream cheese softened
- 3 eggs
- 1 ounce semi chocolate chips divided
- 0.8 cup sugar
- 0.5 cup whipping cream

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- hand mixer
- spatula
- springform pan

Directions

- Preheat oven to 350 degrees F if using a 9-in. silver springform pan (or to 325 degrees F if using a 9-in. dark nonstick springform pan.)
- Combine crumbs and butter. Press firmly onto bottom of pan.
- Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended.
- Add sour cream; mix well.
- Add eggs, 1 at a time, beating on low speed after each addition just until blended. Chop 8 of the squares of chocolate; stir into batter.
- Pour over crust.
- Bake 45 to 50 min. or until center is almost set. Run knife or metal spatula around side of pan to loosen cake. Cool completely.
- Chop remaining 4 squares of chocolate. Bring cream to simmer in small saucepan on low heat.
- Remove from heat.
- Add chocolate; stir until completely melted. Cool slightly.
- Pour over cheesecake. Refrigerate at least 3 hours or overnight.
- Remove side of pan before serving. Store leftover cheesecake in refrigerator.

Nutrition Facts



■ PROTEIN 5.72% ■ FAT 67.58% ■ CARBS 26.7%

Properties

Glycemic Index:9.19, Glycemic Load:7.18, Inflammation Score:-5, Nutrition Score:5.320434787999%

Nutrients (% of daily need)

Calories: 334.58kcal (16.73%), Fat: 25.66g (39.47%), Saturated Fat: 14.26g (89.13%), Carbohydrates: 22.8g (7.6%), Net Carbohydrates: 22.27g (8.1%), Sugar: 17.59g (19.55%), Cholesterol: 94.02mg (31.34%), Sodium: 224.93mg (9.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.88g (9.77%), Vitamin A: 859.55IU (17.19%), Vitamin B2: 0.2mg (11.62%), Selenium: 7.62µg (10.89%), Iron: 1.95mg (10.86%), Phosphorus: 89.63mg (8.96%), Vitamin E: 0.97mg (6.5%), Calcium: 62.92mg (6.29%), Manganese: 0.12mg (6.16%), Vitamin K: 5.34µg (5.08%), Vitamin B5: 0.46mg (4.62%), Folate: 16.77µg (4.19%), Copper: 0.08mg (4.18%), Magnesium: 15.59mg (3.9%), Potassium: 126.24mg (3.61%), Zinc: 0.51mg (3.41%), Vitamin B12: 0.2µg (3.39%), Vitamin B1: 0.04mg (2.89%), Vitamin B6: 0.05mg (2.36%), Fiber: 0.53g (2.13%), Vitamin B3: 0.42mg (2.12%), Vitamin D: 0.28µg (1.89%)