



Deep Dark Chocolate Cheesecake

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



658 kcal

DESSERT

Ingredients

- ☐ 6 ounces bittersweet chocolate 70% chopped
- ☐ 0.3 cup butter melted ()
- ☐ 12 servings bittersweet chocolate
- ☐ 24 chocolate wafers such as nabisco famous (from one 9-ounce package)
- ☐ 32 ounce cream cheese room temperature
- ☐ 9.7 ounce chocolate bar 70% chopped
- ☐ 4 large eggs
- ☐ 1 tablespoon sugar

- ☐ 0.3 cup cocoa powder unsweetened (preferably Scharffen Berger)
- ☐ 0.8 cup whipping cream

Equipment

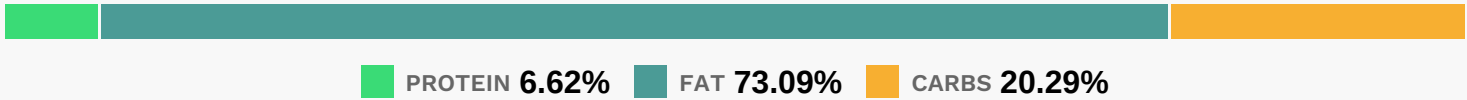
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F. Butter 9-inch-diameter springform pan with 3-inch-high sides. Blend cookies in processor until finely ground; blend in sugar.
- ☐ Add melted butter and process until well blended. Press crumbs evenly onto bottom (not sides) of prepared pan.
- ☐ Bake just until set, about 5 minutes. Cool while preparing filling. Maintain oven temperature.
- ☐ Stir chopped chocolate in metal bowl set over saucepan of simmering water until melted and smooth.
- ☐ Remove bowl from over water; cool chocolate until lukewarm but still pourable. Blend cream cheese, sugar, and cocoa powder in processor until smooth. Blend in eggs 1 at a time.
- ☐ Mix in lukewarm chocolate.
- ☐ Pour filling over crust; smooth top.
- ☐ Bake until center is just set and just appears dry, about 1 hour. Cool 5 minutes. Run knife around sides of cake to loosen. Chill overnight.
- ☐ Stir cream, 6 ounces chocolate, and sugar in heavy medium saucepan over low heat until smooth. Cool slightly.
- ☐ Pour over center of cheesecake, spreading to within 1/2 inch of edge and filling any cracks. Chill until topping is set, about 1 hour. Do ahead: Can be made 3 days ahead. Cover with foil and keep refrigerated.

- ☐
- Release pan sides.
- ☐
- Transfer cheesecake to platter. Top with chocolate curls.
- ☐
- Let stand 2 hours at room temperature before serving.

Nutrition Facts



Properties

Glycemic Index:18.3, Glycemic Load:7.79, Inflammation Score:-8, Nutrition Score:14.820000103634%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 657.71kcal (32.89%), Fat: 54.33g (83.59%), Saturated Fat: 31.25g (195.33%), Carbohydrates: 33.95g (11.32%), Net Carbohydrates: 29.17g (10.61%), Sugar: 19.93g (22.14%), Cholesterol: 167.17mg (55.72%), Sodium: 371.56mg (16.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 36.7mg (12.23%), Protein: 11.07g (22.14%), Manganese: 0.81mg (40.65%), Copper: 0.74mg (37.24%), Vitamin A: 1460.1IU (29.2%), Iron: 4.81mg (26.71%), Phosphorus: 262.68mg (26.27%), Magnesium: 104.2mg (26.05%), Selenium: 15.89µg (22.7%), Vitamin B2: 0.34mg (20.08%), Fiber: 4.78g (19.13%), Zinc: 2.05mg (13.64%), Calcium: 125.78mg (12.58%), Potassium: 440.4mg (12.58%), Vitamin E: 1.38mg (9.23%), Vitamin B5: 0.92mg (9.21%), Vitamin B12: 0.45µg (7.48%), Folate: 21.59µg (5.4%), Vitamin K: 5.54µg (5.28%), Vitamin B6: 0.1mg (4.91%), Vitamin B1: 0.07mg (4.38%), Vitamin B3: 0.84mg (4.22%), Vitamin D: 0.57µg (3.81%)