



Deepest Darkest Chocolate Cheesecake

 Vegetarian

READY IN



840 min.

SERVINGS



8

CALORIES



1283 kcal

DESSERT

Ingredients

- ☐ 6 ounces bittersweet chocolate chopped
- ☐ 12 ounces bittersweet chocolate chopped
- ☐ 1 stick butter melted
- ☐ 9 ounce chocolate wafers such as nabisco famous
- ☐ 1 tablespoon hot-brewed coffee prepared
- ☐ 32 ounce cream cheese at room temperature
- ☐ 0.3 cup dutch-processed cocoa powder unsweetened
- ☐ 4 eggs

- ☐ 0.8 cup heavy cream
- ☐ 2 teaspoons honey
- ☐ 0.5 tablespoon orange zest prepared
- ☐ 1 teaspoon salt fine
- ☐ 1.5 cups sugar
- ☐ 2 tablespoons sugar

Equipment

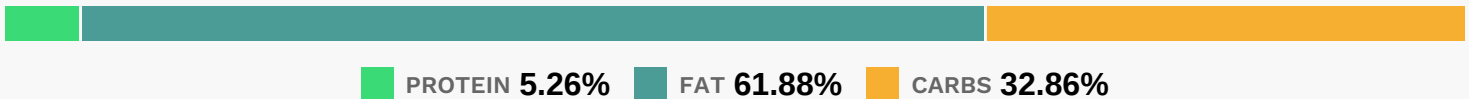
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ stand mixer
- ☐ microwave
- ☐ springform pan
- ☐ baking spatula

Directions

- ☐ Preheat the oven to 350 degrees F. Spray a 9-inch-diameter springform pan with cooking spray.
- ☐ For the crust: In a food processor, grind the cookies until finely ground. Blend in the sugar and salt.
- ☐ Add the melted butter and process until well blended; it should be the consistency of wet sand. Press the crumbs evenly onto the bottom (not the sides) of the prepared pan. (Or just place the cookie crumb-sugar mixture in the pan, pour the melted butter in and combine.) Press the mixture into the bottom of the pan and bake just until set, about 7 minutes. Allow it to cool while preparing the filling.

- ☐ Place the chocolate in a microwave-safe bowl and heat until melted, 2 to 3 minutes, stirring every minute until the chocolate is completely melted. In a medium bowl, whisk the sugar and cocoa powder together, smoothing out any lumps of cocoa powder. In a stand mixer, beat the cream cheese until light and fluffy, about 2 minutes, and then add the sugar-cocoa powder mixture.
- ☐ Add the orange zest, prepared coffee or espresso powder at this time, if using. Beat until fully incorporated, scraping down the sides and bottom with a rubber scraper when necessary. Blend in the eggs, 1 at a time.
- ☐ Mix in the lukewarm chocolate and stir until combined.
- ☐ Pour the filling over the cooled crust, tap the pan on the table top to remove any air pockets, and then smooth the top to even out.
- ☐ Bake until the center is just set (jiggles like set gelatin) and looks just dry, about 1 hour 10 minutes, rotating halfway. Cool 5 minutes. Run a knife around sides of the cake to loosen, but do not remove from the springform pan. Chill the cake in the refrigerator overnight.
- ☐ For the glaze: Stir the heavy cream, chopped chocolate, honey and prepared coffee in a heavy, medium saucepan over low heat until smooth. Cool slightly.
- ☐ Pour over the center of the cheesecake, spreading to within 1/2-inch of the cheesecake's edge and filling any cracks. Chill until topping is set, about 1 hour.
- ☐ Transfer the cheesecake to a platter and release from the springform pan.
- ☐ Serve cold, or allow to come to room temperature, about 2 hours.

Nutrition Facts



Properties

Glycemic Index:39.87, Glycemic Load:41.66, Inflammation Score:-9, Nutrition Score:23.100434818346%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 1283.45kcal (64.17%), Fat: 90.2g (138.77%), Saturated Fat: 51.68g (323.01%), Carbohydrates: 107.77g (35.92%), Net Carbohydrates: 100.26g (36.46%), Sugar: 82.27g (91.41%), Cholesterol: 256.42mg (85.47%), Sodium:

967.58mg (42.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 76.84mg (25.61%), Protein: 17.26g (34.51%), Manganese: 1.23mg (61.65%), Copper: 1.12mg (56.12%), Vitamin A: 2358.43IU (47.17%), Phosphorus: 416.55mg (41.65%), Magnesium: 162.86mg (40.71%), Selenium: 25.3µg (36.15%), Iron: 6.39mg (35.48%), Vitamin B2: 0.54mg (31.93%), Fiber: 7.52g (30.07%), Zinc: 3.21mg (21.39%), Potassium: 701.49mg (20.04%), Calcium: 195.62mg (19.56%), Vitamin E: 2.35mg (15.66%), Vitamin B5: 1.38mg (13.84%), Vitamin B12: 0.65µg (10.81%), Folate: 38.07µg (9.52%), Vitamin K: 9.61µg (9.15%), Vitamin B3: 1.76mg (8.79%), Vitamin B1: 0.13mg (8.55%), Vitamin B6: 0.15mg (7.59%), Vitamin D: 0.8µg (5.31%)