



## Double Chocolate Cheesecake

READY IN



20 min.

SERVINGS



10

CALORIES



681 kcal

DESSERT

### Ingredients

- 24 ounce cream cheese softened
- 4 large eggs
- 1.5 cups cream-filled chocolate sandwich cookie crumbs ( 18 cookies)
- 12 ounce semi chocolate chips
- 10 servings topping
- 14 ounce condensed milk sweetened canned
- 2 teaspoons vanilla extract

### Equipment

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

## Directions

- Press cookie crumbs into bottom and halfway up sides of a 9-inch springform pan; set aside.
- Microwave chocolate morsels in a microwave-safe bowl at HIGH 1 1/2 minutes or until melted, stirring at 30-second intervals.
- Beat cream cheese at medium speed with an electric mixer 2 minutes or until smooth.
- Add sweetened condensed milk and vanilla, beating at low speed just until combined.
- Add eggs, 1 at a time, beating at low speed just until combined after each addition.
- Add melted chocolate, beating just until combined.
- Pour cheesecake batter into prepared crust.
- Bake at 300 for 1 hour and 5 minutes or just until center is set. Turn oven off.
- Let cheesecake stand in oven 30 minutes with oven door closed.
- Remove cheesecake from oven; run a knife along outer edge of cheesecake, and cool in pan on a wire rack until room temperature. Cover and chill 8 hours.
- Remove sides of springform pan, and place cake on a serving plate. Slowly pour and spread warm Ganache Topping over top of cheesecake, letting it run down sides of cheesecake. Chill 1 hour before serving.

## Nutrition Facts



**PROTEIN 7.84%** **FAT 58.93%** **CARBS 33.23%**

## Properties

Glycemic Index:14.9, Glycemic Load:22.19, Inflammation Score:-7, Nutrition Score:13.441304289776%

## Nutrients (% of daily need)

Calories: 681.02kcal (34.05%), Fat: 45.08g (69.35%), Saturated Fat: 24.9g (155.62%), Carbohydrates: 57.18g (19.06%), Net Carbohydrates: 54.44g (19.79%), Sugar: 43.9g (48.78%), Cholesterol: 166.12mg (55.37%), Sodium: 345.16mg (15.01%), Alcohol: 0.28g (100%), Alcohol %: 0.18% (100%), Caffeine: 29.33mg (9.78%), Protein: 13.5g (27%), Phosphorus: 302.28mg (30.23%), Selenium: 20.75µg (29.64%), Vitamin B2: 0.43mg (25.37%), Vitamin A: 1233.48IU (24.67%), Calcium: 239.98mg (24%), Manganese: 0.47mg (23.59%), Copper: 0.46mg (23.06%), Magnesium: 89.23mg (22.31%), Iron: 2.73mg (15.16%), Potassium: 502.38mg (14.35%), Zinc: 1.88mg (12.55%), Fiber: 2.75g (11%), Vitamin B5: 1.1mg (10.96%), Vitamin B12: 0.56µg (9.4%), Vitamin E: 1.09mg (7.24%), Vitamin B6: 0.1mg (5.22%), Folate: 19.93µg (4.98%), Vitamin B1: 0.07mg (4.71%), Vitamin K: 4.2µg (4%), Vitamin D: 0.48µg (3.2%), Vitamin B3: 0.45mg (2.26%), Vitamin C: 1.03mg (1.25%)