



## Four Inch Cheesecake — Chocolate Glazed Triple Layer

READY IN



65 min.

SERVINGS



4

CALORIES



320 kcal

DESSERT

### Ingredients

- 1 tablespoons butter
- 1.5 cup heavy whipping cream sour
- 2.5 oz cream cheese softened
- 1.5 tablespoons t brown sugar dark packed
- 2 tablespoons eggs at room temperature
- 2 tablespoons granulated sugar
- 6 oreo cookies
- 1 tablespoons pecans

- 0.5 ounces bittersweet chocolate melted
- 0.5 cup cream sour at room temperature
- 0.3 teaspoon vanilla
- 0.5 teaspoon vanilla extract

## Equipment

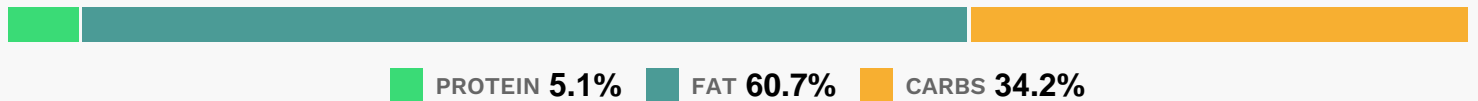
- food processor
- sauce pan
- oven
- knife
- microwave

## Directions

- Crumb Crust: Grind Oreos (filling and all) in food processor or crush in a bag.
- Combine cookie crumbs and butter. Press into the bottom of two four inch cheesecake pans.Chocolate
- Layer: cream cheese and sugar and beat until creamy.
- Add egg and and vanilla; blend well. Stir in melted chocolate and sour cream. Spoon over chocolate crumb layer.Brown Sugar
- Combine cream cheese, brown sugar and stir well.
- Add egg and vanilla; blend well. Stir in pecans. Spoon gently over chocolate layer.White Sour Cream
- Combine cream cheese and sugar; beat until fluffy.
- Add egg and blend well. Stir in remaining sour cream and vanilla. Spoon gently over praline layer.
- Bake at 300 degrees for 45 minutes. After the cakes have cooled for about 10 minutes, loosen the edges with a knife, but do not completely remove the sides.
- Let cool for another 40 minutes or so, then remove the sides and make one of the glazes below.

- Combine 3 oz chopped semi-sweet chocolate and 2 tablespoons of butter in a small saucepan and melt over low heat.
- Remove from heat and stir in 1/3 cup of sifted powdered sugar, 1 tablespoon of water and 1/2 teaspoon of vanilla until smooth.
- Heat 3 tablespoons heavy cream and 2 teaspoons of corn syrup in a 2 cup microwave-safe glass measure until very hot but not quite boiling.
- Add 2 ounces of chopped chocolate and stir until melted. It will be rather thin, so let it sit for about 30 minutes or until it cools and thickens a bit, then pour it over the cheesecake. At this point, the cake needs some sort of garnish. You could pile chocolate leaves on top, add nuts or do what I do and drizzle lines of melted white chocolate over the top.

## Nutrition Facts



### Properties

Glycemic Index:39.27, Glycemic Load:4.46, Inflammation Score:-4, Nutrition Score:5.9234782548054%

### Flavonoids

Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg Delphinidin: 0.18mg, Delphinidin: 0.18mg, Delphinidin: 0.18mg, Delphinidin: 0.18mg Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg

### Nutrients (% of daily need)

Calories: 319.56kcal (15.98%), Fat: 21.96g (33.79%), Saturated Fat: 10.55g (65.95%), Carbohydrates: 27.85g (9.28%), Net Carbohydrates: 26.8g (9.75%), Sugar: 20.86g (23.18%), Cholesterol: 70.52mg (23.51%), Sodium: 169.24mg (7.36%), Alcohol: 0.26g (100%), Alcohol %: 0.35% (100%), Caffeine: 3.95mg (1.32%), Protein: 4.15g (8.31%), Iron: 2.67mg (14.84%), Manganese: 0.29mg (14.68%), Vitamin A: 553.51IU (11.07%), Vitamin B2: 0.17mg (10.26%), Selenium: 6.32µg (9.03%), Phosphorus: 89.61mg (8.96%), Copper: 0.15mg (7.56%), Calcium: 63.06mg (6.31%), Vitamin E: 0.92mg (6.16%), Vitamin K: 6.36µg (6.05%), Magnesium: 23.67mg (5.92%), Folate: 18.49µg (4.62%), Vitamin B1: 0.07mg (4.41%), Potassium: 150.4mg (4.3%), Fiber: 1.05g (4.18%), Zinc: 0.63mg (4.17%), Vitamin B5: 0.41mg (4.08%), Vitamin B12: 0.18µg (2.97%), Vitamin B3: 0.59mg (2.93%), Vitamin B6: 0.05mg (2.36%), Vitamin D: 0.15µg (1.03%)