

Frosted Chocolate Chip Cheesecake

READY IN



95 min.

SERVINGS



12

CALORIES



579 kcal

DESSERT

Ingredients

- 0.3 cup almonds toasted sliced
- 6 tablespoons butter melted
- 2 cups chocolate wafer crumbs
- 24 ounces cream cheese softened
- 3 eggs lightly beaten
- 4 ounces chocolate chopped
- 6 ounces semisweet chocolate chips miniature
- 1 cup sugar
- 1 teaspoon vanilla extract

- 2 cups non-dairy whipped topping

Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- microwave
- springform pan

Directions

- In a small bowl, combine wafer crumbs and butter. Press onto the bottom and 1-1/2 in. up the sides of a greased 9-in. springform pan. Chill for 15 minutes or until set.
- In a large bowl, beat the cream cheese, sugar and vanilla until smooth.
- Add eggs; beat on low speed just until combined. Stir in chocolate chips.
- Pour into crust.
- Place pan on a baking sheet.
- Bake at 325° for 55-60 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Cover and refrigerate overnight.
- For frosting, in a microwave-safe bowl, melt candy bar; stir until smooth. Cool to room temperature. Gradually stir in whipped topping. Frost top of cheesecake; garnish with almonds. Refrigerate leftovers.

Nutrition Facts

PROTEIN 5.51% **FAT 60.88%** **CARBS 33.61%**

Properties

Glycemic Index:20.77, Glycemic Load:21.11, Inflammation Score:-6, Nutrition Score:9.4782609421274%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 579.4kcal (28.97%), Fat: 40.19g (61.83%), Saturated Fat: 22.69g (141.83%), Carbohydrates: 49.93g (16.64%), Net Carbohydrates: 47.4g (17.24%), Sugar: 38.94g (43.26%), Cholesterol: 114.71mg (38.24%), Sodium: 359.08mg (15.61%), Alcohol: 0.11g (100%), Alcohol %: 0.1% (100%), Caffeine: 20.29mg (6.76%), Protein: 8.18g (16.36%), Manganese: 0.42mg (20.95%), Vitamin A: 1014.39IU (20.29%), Copper: 0.36mg (17.9%), Phosphorus: 178mg (17.8%), Vitamin B2: 0.3mg (17.58%), Selenium: 11.32µg (16.17%), Magnesium: 58.17mg (14.54%), Iron: 2.25mg (12.52%), Vitamin E: 1.56mg (10.41%), Fiber: 2.53g (10.11%), Calcium: 93.92mg (9.39%), Zinc: 1.23mg (8.18%), Potassium: 266.18mg (7.61%), Vitamin B5: 0.63mg (6.29%), Folate: 20.76µg (5.19%), Vitamin B12: 0.3µg (5.03%), Vitamin B1: 0.07mg (4.57%), Vitamin B3: 0.86mg (4.31%), Vitamin K: 4.18µg (3.98%), Vitamin B6: 0.07mg (3.71%), Vitamin D: 0.22µg (1.47%)