



Fudge Truffle Cheesecake

READY IN



440 min.

SERVINGS



12

CALORIES



1445 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 12 servings chocolate pie crust
- ☐ 14 ounce eagle brand® condensed milk sweetened canned
- ☐ 6 tablespoons confectioners' sugar
- ☐ 24 ounce cream cheese softened
- ☐ 4 eggs
- ☐ 12 ounce semi chocolate chips melted
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract

☐ 1.5 cups vanilla wafer crumbs

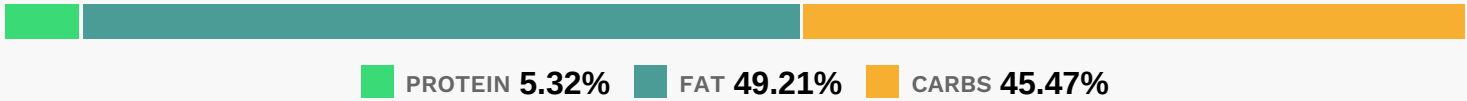
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ springform pan

Directions

- ☐ Preheat oven to 300 degrees F. Prepare Chocolate Crumb Crust.
- ☐ Chocolate Crumb Crust: In medium bowl, combine vanilla wafer crumbs (about 45 wafers), confectioners' sugar, cocoa powder and butter. Press firmly on bottom and 1/2 inch up side of 9-inch springform pan.
- ☐ In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth.
- ☐ Add remaining ingredients; mix well.
- ☐ Pour into prepared pan.
- ☐ Bake 1 hour and 5 minutes or until center is set.
- ☐ Cool. Chill in refrigerator at least 4 hours.
- ☐ To serve, drizzle with additional melted chocolate if desired. Store leftovers covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:17.92, Glycemic Load:19.41, Inflammation Score:-8, Nutrition Score:20.375217520672%

Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 1444.6kcal (72.23%), Fat: 79.52g (122.33%), Saturated Fat: 32.59g (203.7%), Carbohydrates: 165.34g (55.11%), Net Carbohydrates: 158.97g (57.81%), Sugar: 87.19g (96.88%), Cholesterol: 138.47mg (46.16%), Sodium: 1191.92mg (51.82%), Alcohol: 0.23g (100%), Alcohol %: 0.09% (100%), Caffeine: 29.88mg (9.96%), Protein: 19.33g (38.65%), Phosphorus: 503.8mg (50.38%), Vitamin B2: 0.72mg (42.2%), Iron: 7.42mg (41.2%), Vitamin B1: 0.6mg (40.33%), Folate: 146.29µg (36.57%), Magnesium: 126.2mg (31.55%), Fiber: 6.37g (25.47%), Vitamin B3: 4.9mg (24.5%), Selenium: 17.08µg (24.41%), Manganese: 0.48mg (24.07%), Copper: 0.47mg (23.54%), Vitamin A: 1100.73IU (22.01%), Potassium: 635.61mg (18.16%), Calcium: 179.4mg (17.94%), Zinc: 1.7mg (11.36%), Vitamin B5: 0.89mg (8.94%), Vitamin B12: 0.46µg (7.71%), Vitamin E: 1.01mg (6.74%), Vitamin B6: 0.09mg (4.32%), Vitamin K: 3.98µg (3.79%), Vitamin D: 0.36µg (2.4%), Vitamin C: 0.86mg (1.04%)