



Gluten-Free Chocolate Chip Cookie Cheesecake

READY IN



330 min.

SERVINGS



16

CALORIES



424 kcal

DESSERT

Ingredients

- ☐ 19 oz chocolate chip cookie mix gluten free
- ☐ 1 serving basic cookie mix gluten-free for on cookie mix box
- ☐ 24 oz cream cheese softened
- ☐ 1.3 cups sugar
- ☐ 2 teaspoons vanilla gluten-free
- ☐ 4 eggs
- ☐ 0.5 cup chocolate chips miniature

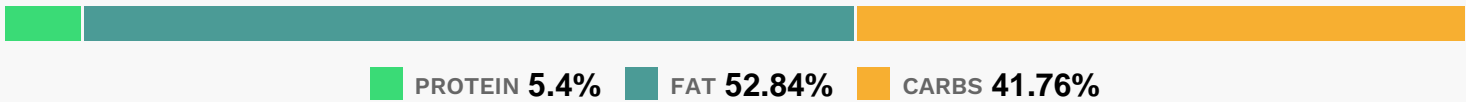
Equipment

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

Directions

- ☐ Heat oven to 325°F. For crust, make cookies as directed on box using butter, vanilla and eggs—except press dough into bottom and 1 inch up side of 10-inch springform pan. Set aside.
- ☐ For filling, in large bowl, beat cream cheese and sugar on low speed of electric mixer 30 seconds or until blended. Beat in vanilla and eggs, one at a time. Stir in chocolate chips.
- ☐ Pour into pan.
- ☐ Bake 1 hour to 1 hour 15 minutes or until puffed and light golden brown. Turn oven off; let cake stand in oven 15 minutes with door open at least 4 inches.
- ☐ Remove from oven; run knife around inside edge of pan. Cool on wire rack. Refrigerate leftovers.

Nutrition Facts



Properties

Glycemic Index:9.11, Glycemic Load:22.17, Inflammation Score:-4, Nutrition Score:4.579130411472%

Nutrients (% of daily need)

Calories: 424.01kcal (21.2%), Fat: 25.16g (38.71%), Saturated Fat: 12.98g (81.13%), Carbohydrates: 44.74g (14.91%), Net Carbohydrates: 43.64g (15.87%), Sugar: 31.75g (35.28%), Cholesterol: 87.41mg (29.14%), Sodium: 274.1mg (11.92%), Alcohol: 0.17g (100%), Alcohol %: 0.2% (100%), Protein: 5.79g (11.58%), Vitamin A: 643.1IU (12.86%), Vitamin

B2: 0.21mg (12.48%), Selenium: 7.13µg (10.18%), Phosphorus: 83.81mg (8.38%), Vitamin B1: 0.13mg (8.36%), Folate: 31.55µg (7.89%), Calcium: 54.14mg (5.41%), Fiber: 1.1g (4.38%), Vitamin B5: 0.41mg (4.11%), Magnesium: 16.32mg (4.08%), Iron: 0.72mg (4.01%), Potassium: 133.66mg (3.82%), Vitamin B3: 0.72mg (3.61%), Zinc: 0.52mg (3.5%), Vitamin E: 0.48mg (3.21%), Vitamin B12: 0.19µg (3.19%), Vitamin B6: 0.04mg (2.13%), Vitamin D: 0.22µg (1.47%)