

Guinness® and Chocolate Cheesecake

READY IN



80 min.

SERVINGS



8

CALORIES



794 kcal

DESSERT

Ingredients

- 0.3 cup butter softened
- 1 cup chocolate-hazelnut pirouette cookies crushed
- 24 ounce cream cheese softened
- 3 eggs
- 2 tablespoons cup heavy whipping cream
- 1 pinch salt
- 1 ounce bittersweet chocolate
- 0.5 pound semi chocolate chips
- 1 cup cream sour

- 0.8 cup porter
- 0.3 teaspoon cocoa powder unsweetened
- 2 teaspoons vanilla extract
- 1 cup granulated sugar white

Equipment

- bowl
- frying pan
- oven
- knife
- baking pan
- hand mixer
- toothpicks
- microwave
- springform pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). Prepare a 9 inch springform pan with butter.
- Combine the crushed cookies, butter, 2 tablespoons sugar, and cocoa in a small bowl; mix; press into the bottom of the prepared springform pan.
- Place the cream cheese in a large bowl and beat with an electric mixer set to low speed until smooth. While beating, slowly add 1 cup sugar and then the eggs, one at a time. Continue beating until smooth.
- Combine the chocolate chips and heavy cream in a microwave-safe bowl.
- Heat in the microwave until the chocolate is completely melted, stirring every 30 seconds. Beat the chocolate into the cream cheese mixture.
- Add the sour cream, salt, beer, and vanilla; blend until smooth.
- Pour the mixture over the crust.
- Place the pan into a large, deep baking dish. Fill the dish with water to cover the bottom half of the springform pan.

- Bake the cheesecake in the water bath in the preheated oven for 45 minutes; turn oven off; leave the cheesecake in the oven with oven door slightly ajar another 45 minutes; remove from oven. Run a knife along the edge of the cheesecake to loosen from pan. Chill in refrigerator at least 4 hours.
- Melt the semisweet chocolate in a small bowl using the microwave. Make chocolate clovers by dropping 3 small drops of melted chocolate close to one another on waxed paper. Drag a toothpick from between two dots outward to make the stem; chill until hardened. Arrange the chocolate clovers on top of the chilled cheesecake for decoration.

Nutrition Facts

■ PROTEIN **5.57%**
■ FAT **65.03%**
■ CARBS **29.4%**

Properties

Glycemic Index:24.57, Glycemic Load:23.52, Inflammation Score:-8, Nutrition Score:13.042173928541%

Flavonoids

Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg

Nutrients (% of daily need)

Calories: 793.88kcal (39.69%), Fat: 57.8g (88.93%), Saturated Fat: 32.73g (204.57%), Carbohydrates: 58.8g (19.6%), Net Carbohydrates: 55.76g (20.28%), Sugar: 46.37g (51.53%), Cholesterol: 185.92mg (61.97%), Sodium: 435.6mg (18.94%), Alcohol: 0.34g (100%), Alcohol %: 0.19% (100%), Caffeine: 28.9mg (9.63%), Protein: 11.13g (22.26%), Vitamin A: 1660.44IU (33.21%), Manganese: 0.54mg (27.09%), Phosphorus: 251.09mg (25.11%), Copper: 0.5mg (24.96%), Selenium: 17.26µg (24.65%), Vitamin B2: 0.39mg (22.79%), Magnesium: 76.74mg (19.19%), Iron: 3mg (16.68%), Calcium: 149.47mg (14.95%), Fiber: 3.04g (12.16%), Zinc: 1.75mg (11.68%), Potassium: 388.93mg (11.11%), Vitamin E: 1.5mg (10.01%), Vitamin B5: 1mg (10.01%), Vitamin B12: 0.48µg (8.04%), Folate: 24.09µg (6.02%), Vitamin B6: 0.11mg (5.36%), Vitamin K: 5.52µg (5.25%), Vitamin B1: 0.07mg (4.79%), Vitamin B3: 0.79mg (3.97%), Vitamin D: 0.39µg (2.6%)