



Hot Fudge Cheesecake

READY IN



45 min.

SERVINGS



5

CALORIES



1008 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 0.8 cup butter
- 8 ounce cream cheese softened
- 3 large eggs
- 5 servings fudge sauce hot
- 5 servings garnish: mint sprigs fresh
- 1 cup saltines crushed
- 6 ounce bittersweet chocolate
- 0.8 cup sugar

- 3 tablespoons sugar
- 0.5 cup walnuts finely chopped

Equipment

- frying pan
- sauce pan
- oven
- wire rack
- hand mixer
- springform pan

Directions

- Combine first 4 ingredients; stir well. Firmly press onto bottom and 2 1/2" up sides of a lightly greased 7" springform pan.
- Bake at 350 for 8 minutes.
- Remove to a wire rack; let cool. Reduce oven temperature to 30
- Combine chocolate squares and 3/4 cup butter in a heavy saucepan. Cook over medium-low heat until mixture is melted and smooth, stirring frequently.
- Remove from heat and let cool.
- Beat cream cheese at medium speed of an electric mixer until creamy.
- Add 3/4 cup sugar; beat well.
- Add eggs, one at a time, beating after each addition. Stir in cooled chocolate mixture.
- Pour into prepared crust.
- Bake at 300 for 50 minutes to 1 hour or until almost set. Turn oven off.
- Let cheesecake cool in oven 30 minutes.
- Remove to a wire rack; let cool to room temperature.
- Remove sides of pan.
- Serve cheesecake with Hot Fudge Sauce.
- Garnish, if desired.

Nutrition Facts

PROTEIN 4.78% FAT 67.64% CARBS 27.58%

Properties

Glycemic Index:37.44, Glycemic Load:26.81, Inflammation Score:-9, Nutrition Score:16.966521685538%

Flavonoids

Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg

Nutrients (% of daily need)

Calories: 1007.51kcal (50.38%), Fat: 77.09g (118.6%), Saturated Fat: 26.17g (163.55%), Carbohydrates: 70.75g (23.58%), Net Carbohydrates: 66.75g (24.27%), Sugar: 52.26g (58.07%), Cholesterol: 159.46mg (53.15%), Sodium: 752.67mg (32.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 29.33mg (9.78%), Protein: 12.25g (24.49%), Manganese: 1mg (49.89%), Vitamin A: 2457.12IU (49.14%), Copper: 0.67mg (33.46%), Phosphorus: 263.29mg (26.33%), Selenium: 18.23µg (26.04%), Magnesium: 91.9mg (22.98%), Vitamin B2: 0.37mg (21.84%), Iron: 3.93mg (21.82%), Vitamin E: 2.58mg (17.22%), Fiber: 4.01g (16.02%), Zinc: 2mg (13.31%), Folate: 50.04µg (12.51%), Vitamin B1: 0.18mg (11.81%), Potassium: 395.38mg (11.3%), Calcium: 112.93mg (11.29%), Vitamin B5: 1mg (9.96%), Vitamin B6: 0.17mg (8.42%), Vitamin B12: 0.49µg (8.11%), Vitamin B3: 1.41mg (7.06%), Vitamin K: 7.39µg (7.04%), Vitamin D: 0.6µg (4%)