



Icebox Chocolate Cheesecake

READY IN



30 min.

SERVINGS



30

CALORIES



168 kcal

DESSERT

Ingredients

- ☐ 1 cup chocolate syrup such as hershey's
- ☐ 70 chocolate wafers such as nabisco famous (from 2 packages)
- ☐ 24 ounces cream cheese at room temperature (Three 8-ounce packages)

Equipment

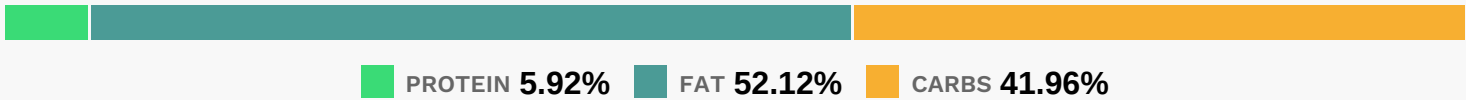
- ☐ bowl
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cake form

- ☐ ziploc bags
- ☐ rolling pin

Directions

- ☐ Put 20 of the chocolate cookies (reserving 50 whole cookies) into a zippered plastic bag and, using a rolling pin, crush them to fine crumbs. Line an 8-inch round cake pan with enough plastic wrap to extend by 4 inches all around.
- ☐ In a large bowl, using an electric mixer, beat the cream cheese at high speed until fluffy, about 3 minutes. Beat in the chocolate syrup and 1/4 cup of water and beat the chocolate cream for 2 minutes.
- ☐ Arrange 9 cookies in an overlapping ring on the bottom of the prepared cake pan and place 1 cookie in the center. Spoon one-fourth of the chocolate cream (about 1 1/4 cups) over the cookies, being careful not to disturb them. Repeat with the remaining cookies and chocolate cream, ending with a layer of 10 cookies on top. Fold the plastic wrap over the top of the cake. Lightly tap the pan once or twice on a work surface. Refrigerate the cake for at least 8 hours and preferably overnight.
- ☐ Peel back the plastic wrap and invert the cake onto a serving plate. Carefully peel off the plastic wrap. Press the cookie crumbs onto the side of the cake to coat evenly.
- ☐ Cut into wedges and serve.

Nutrition Facts



Properties

Glycemic Index:2.55, Glycemic Load:5.14, Inflammation Score:-3, Nutrition Score:2.8926087029926%

Nutrients (% of daily need)

Calories: 167.9kcal (8.39%), Fat: 9.9g (15.24%), Saturated Fat: 5.23g (32.67%), Carbohydrates: 17.94g (5.98%), Net Carbohydrates: 17.2g (6.26%), Sugar: 11.05g (12.28%), Cholesterol: 23.19mg (7.73%), Sodium: 159.61mg (6.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.53g (5.06%), Manganese: 0.14mg (6.91%), Vitamin A: 306.27IU (6.13%), Copper: 0.12mg (6.01%), Phosphorus: 55.65mg (5.56%), Vitamin B2: 0.09mg (5.55%), Iron: 0.8mg (4.43%), Selenium: 2.89µg (4.13%), Magnesium: 15.96mg (3.99%), Fiber: 0.74g (2.94%), Calcium: 27.74mg (2.77%), Potassium: 81.74mg (2.34%), Vitamin B1: 0.03mg (2.3%), Vitamin B3: 0.45mg (2.27%), Zinc: 0.34mg (2.26%), Folate: 8.82µg (2.21%), Vitamin E: 0.3mg (1.99%), Vitamin B5: 0.18mg (1.84%), Vitamin B12: 0.06µg (1.04%), Vitamin B6: 0.02mg (1.02%)