



Impossibly Easy Grasshopper Cheesecake



Gluten Free



Popular

READY IN



270 min.

SERVINGS



10

CALORIES



469 kcal

DESSERT

Ingredients

- ☐ 0.8 cup sugar
- ☐ 0.3 cup crème de cassis liqueur green
- ☐ 3 eggs
- ☐ 16 oz cream cheese softened
- ☐ 0.3 cup semisweet chocolate chips miniature
- ☐ 0.5 cup whipping cream
- ☐ 1 cup semisweet chocolate chips miniature
- ☐ 0.8 cup frangelico

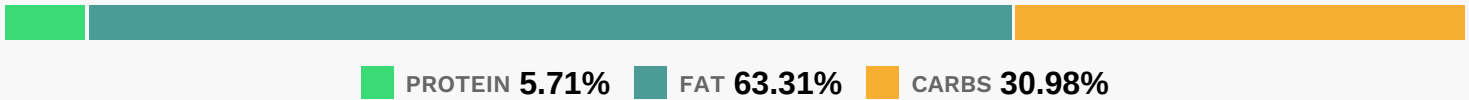
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. Spray 9–inch glass pie plate with cooking spray.
- ☐ In large bowl, beat all cheesecake ingredients except chocolate chips with electric mixer on high speed 2 minutes, scraping bowl frequently. Stir in chocolate chips.
- ☐ Pour into pie plate.
- ☐ Bake about 35 minutes or until center is firm and puffed. Cool 45 minutes (cheesecake top will be cracked).
- ☐ In 1–quart saucepan, heat ganache ingredients over medium heat, stirring constantly, until smooth; remove from heat. Carefully spread over cheesecake. Refrigerate at least 3 hours until chilled. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:9.71, Glycemic Load:11.15, Inflammation Score:-6, Nutrition Score:8.3378261470276%

Nutrients (% of daily need)

Calories: 468.96kcal (23.45%), Fat: 32.55g (50.08%), Saturated Fat: 18.83g (117.68%), Carbohydrates: 35.83g (11.94%), Net Carbohydrates: 33.47g (12.17%), Sugar: 30.38g (33.76%), Cholesterol: 110.14mg (36.71%), Sodium: 167.79mg (7.3%), Alcohol: 1.76g (100%), Alcohol %: 1.84% (100%), Caffeine: 25.43mg (8.48%), Protein: 6.6g (13.2%), Manganese: 0.4mg (20.18%), Copper: 0.39mg (19.69%), Vitamin A: 870.17IU (17.4%), Phosphorus: 158.46mg (15.85%), Selenium: 10.91µg (15.58%), Magnesium: 58.55mg (14.64%), Iron: 2.17mg (12.07%), Vitamin B2: 0.2mg (12.02%), Fiber: 2.37g (9.46%), Zinc: 1.21mg (8.09%), Calcium: 77.73mg (7.77%), Potassium: 257.38mg (7.35%), Vitamin B5: 0.58mg (5.8%), Vitamin E: 0.81mg (5.42%), Vitamin B12: 0.29µg (4.83%), Vitamin K: 3.5µg (3.34%), Vitamin B6: 0.06mg (3.1%), Vitamin D: 0.45µg (3.03%), Folate: 10.76µg (2.69%), Vitamin B1: 0.03mg (1.84%),

Vitamin B3: 0.31mg (1.53%)