

# Orange Chocolate Cheesecake

 Vegetarian

READY IN



95 min.

SERVINGS



16

CALORIES



456 kcal

DESSERT

## Ingredients

- 10 ounces baker's chocolate white melted
- 6 tablespoons butter melted
- 22 ounces mandarin oranges drained well canned
- 32 ounces cream cheese softened
- 4 eggs
- 0.5 teaspoon orange extract
- 8 ounces cream sour
- 3 tablespoons sugar

2 cups vanilla wafers ( 60 wafers)

## Equipment

bowl

frying pan

baking sheet

oven

springform pan

## Directions

Combine the first three ingredients; press onto the bottom and 1-1/2 in up the sides of a greased 10-in. springform pan.

Bake at 350° for 10 minutes; cool completely.

In a large bowl, beat the cream cheese, sugar and sour cream until smooth.

Add eggs; beat on low speed just until combined. Stir in chocolate.

Pour into crust.





Place pan on a baking sheet

Bake at 350° for 1 to 1-1/4 hours or until center is nearly set. Cool to room temperature, about 2 hours.

Combine the sour cream, sugar and extract; spread over filling.

Bake at 450° for 5-7 minutes or until set. Chill, uncovered, 1 hour. Arrange oranges on cheesecake. Cover and refrigerate at least 4 hours. Refrigerate leftovers.

## Nutrition Facts

  
 PROTEIN **6.89%**  FAT **72.49%**  CARBS **20.62%**

## Properties

Glycemic Index:14.01, Glycemic Load:10.01, Inflammation Score:-8, Nutrition Score:12.846087092939%

## Flavonoids

Catechin: 11.4mg, Catechin: 11.4mg, Catechin: 11.4mg, Catechin: 11.4mg Epicatechin: 25.13mg, Epicatechin: 25.13mg, Epicatechin: 25.13mg, Epicatechin: 25.13mg

## Nutrients (% of daily need)

Calories: 455.65kcal (22.78%), Fat: 39.24g (60.37%), Saturated Fat: 22.45g (140.28%), Carbohydrates: 25.12g (8.37%), Net Carbohydrates: 21.51g (7.82%), Sugar: 12.63g (14.03%), Cholesterol: 117.97mg (39.32%), Sodium: 293.31mg (12.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 14.17mg (4.72%), Protein: 8.39g (16.78%), Manganese: 0.75mg (37.46%), Vitamin A: 1551.8IU (31.04%), Copper: 0.61mg (30.48%), Iron: 3.46mg (19.2%), Phosphorus: 175.42mg (17.54%), Magnesium: 70.17mg (17.54%), Vitamin C: 13.34mg (16.17%), Zinc: 2.39mg (15.93%), Vitamin B2: 0.27mg (15.77%), Selenium: 10.43µg (14.91%), Fiber: 3.6g (14.41%), Calcium: 99.33mg (9.93%), Vitamin B1: 0.14mg (9.24%), Potassium: 320.67mg (9.16%), Folate: 30.29µg (7.57%), Vitamin E: 0.91mg (6.05%), Vitamin B5: 0.57mg (5.75%), Vitamin B12: 0.26µg (4.36%), Vitamin B3: 0.85mg (4.23%), Vitamin B6: 0.08mg (3.9%), Vitamin K: 3.52µg (3.35%), Vitamin D: 0.22µg (1.47%)