



OREO Chocolate Cream Cheesecake

READY IN



390 min.

SERVINGS



30

CALORIES



243 kcal

DESSERT

Ingredients

- 32 oz philadelphia cream cheese softened
- 4 eggs
- 32 oreo chocolate creme cookies divided
- 8 oz baker's semi-sweet chocolate cooled melted
- 1 cup sugar
- 1 tsp vanilla

Equipment

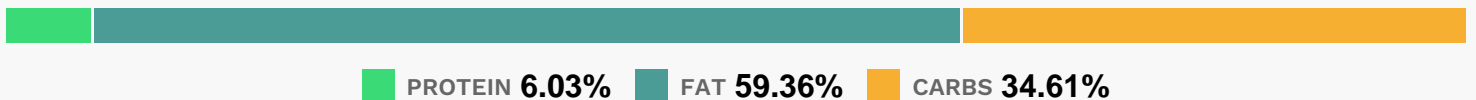
- frying pan

- oven
- knife
- blender
- springform pan

Directions

- Heat oven to 325F.
- Quarter 20 cookies; set aside. Finely crush remaining cookies; press onto bottom of 9-inch springform pan sprayed with cooking spray.
- Bake 10 min.
- Beat cream cheese, sugar and vanilla with mixer until well blended.
- Add chocolate; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended. Gently stir in 1-1/2 cups of the quartered cookies.
- Pour over crust.
- Sprinkle with remaining quartered cookies.
- Bake 50 min. to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

Nutrition Facts



Properties

Glycemic Index:3.24, Glycemic Load:5.1, Inflammation Score:-3, Nutrition Score:4.640000037525%

Nutrients (% of daily need)

Calories: 243.46kcal (12.17%), Fat: 16.32g (25.11%), Saturated Fat: 8.68g (54.25%), Carbohydrates: 21.42g (7.14%), Net Carbohydrates: 20.44g (7.43%), Sugar: 15.81g (17.57%), Cholesterol: 52.82mg (17.61%), Sodium: 153.78mg (6.69%), Alcohol: 0.05g (100%), Alcohol %: 0.1% (100%), Caffeine: 7.14mg (2.38%), Protein: 3.73g (7.46%), Iron: 2.17mg (12.03%), Manganese: 0.19mg (9.63%), Vitamin A: 441.83IU (8.84%), Selenium: 5.74µg (8.2%), Vitamin B2: 0.13mg (7.76%), Phosphorus: 75.54mg (7.55%), Copper: 0.15mg (7.37%), Magnesium: 22.76mg (5.69%), Vitamin E: 0.68mg (4.55%), Vitamin K: 4.7µg (4.48%), Calcium: 40.07mg (4.01%), Fiber: 0.98g (3.9%), Zinc: 0.52mg (3.49%),

Potassium: 121.17mg (3.46%), Folate: 13.29µg (3.32%), Vitamin B5: 0.32mg (3.23%), Vitamin B1: 0.04mg (2.46%),
Vitamin B12: 0.13µg (2.21%), Vitamin B3: 0.43mg (2.14%), Vitamin B6: 0.03mg (1.62%)