

OREO® Chocolate Cream Cheesecake

READY IN



330 min.

SERVINGS



16

CALORIES



456 kcal

DESSERT

Ingredients

- 32 crème-filled chocolate sandwich cookies divided
- 32 ounce cream cheese softened
- 4 eggs
- 8 ounce semi chocolate chips cooled melted
- 1 cup sugar
- 1 teaspoon vanilla

Equipment

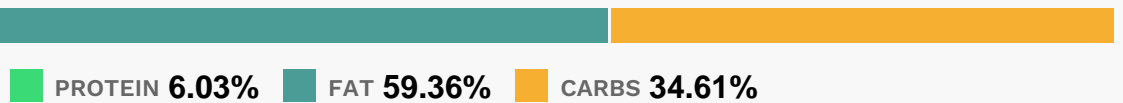
- frying pan

- oven
- knife
- hand mixer
- spatula
- springform pan

Directions

- Preheat oven to 325 degrees F if using a silver 9-inch springform pan (or to 300 degrees F if using a dark nonstick 9-inch springform pan). Quarter 20 of the cookies; set aside. Finely crush remaining 12 cookies; press firmly onto bottom of greased pan.
- Bake 10 minutes.
- Beat cream cheese, sugar and vanilla with electric mixer on medium speed until well blended.
- Add chocolate; mix well.
- Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Gently stir in 1-1/2 cups of the quartered cookies.
- Pour over crust.
- Sprinkle with remaining quartered cookies.
- Bake 50 minutes to 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Store leftover cheesecake in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.07, Glycemic Load:9.57, Inflammation Score:-6, Nutrition Score:8.7004347158515%

Nutrients (% of daily need)

Calories: 456.45kcal (22.82%), Fat: 30.61g (47.08%), Saturated Fat: 16.28g (101.73%), Carbohydrates: 40.16g (13.39%), Net Carbohydrates: 38.33g (13.94%), Sugar: 29.65g (32.95%), Cholesterol: 99.04mg (33.01%), Sodium: 288.34mg (12.54%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Caffeine: 13.39mg (4.46%), Protein: 6.99g (13.98%), Iron: 4.06mg (22.56%), Manganese: 0.36mg (18.05%), Vitamin A: 828.44IU (16.57%), Selenium: 10.77µg

(15.38%), Vitamin B2: 0.25mg (14.55%), Phosphorus: 141.64mg (14.16%), Copper: 0.28mg (13.81%), Magnesium: 42.68mg (10.67%), Vitamin E: 1.28mg (8.53%), Vitamin K: 8.82µg (8.4%), Calcium: 75.14mg (7.51%), Fiber: 1.83g (7.32%), Zinc: 0.98mg (6.53%), Potassium: 227.17mg (6.49%), Folate: 24.91µg (6.23%), Vitamin B5: 0.61mg (6.06%), Vitamin B1: 0.07mg (4.62%), Vitamin B12: 0.25µg (4.14%), Vitamin B3: 0.8mg (4.02%), Vitamin B6: 0.06mg (3.04%), Vitamin D: 0.22µg (1.47%)