



Our Best Chocolate Cheesecake

READY IN



395 min.

SERVINGS



35

CALORIES



173 kcal

DESSERT

Ingredients

- 2 Tbsp butter melted
- 24 oz philadelphia cream cheese softened
- 3 eggs
- 1.5 cups oreo cookies crushed finely
- 8 oz baker's semi-sweet chocolate cooled melted
- 1.5 cups strawberries
- 1 cup sugar
- 1 tsp vanilla

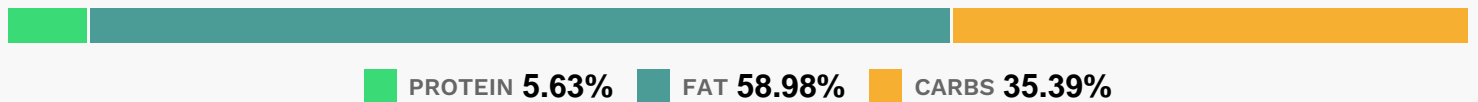
Equipment

- bowl
- frying pan
- oven
- knife
- blender
- springform pan

Directions

- Heat oven to 325F.
- Combine cookie crumbs and butter; press onto bottom of 9-inch springform pan.
- Bake 10 min.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.
- Add chocolate; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust.
- Bake 45 to 55 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim.
- Refrigerate cheesecake 4 hours. Top with strawberries just before serving.

Nutrition Facts



Properties

Glycemic Index:3.92, Glycemic Load:4.42, Inflammation Score:-3, Nutrition Score:3.4652174089266%

Flavonoids

Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg Pelargonidin: 1.53mg, Pelargonidin: 1.53mg, Pelargonidin: 1.53mg, Pelargonidin: 1.53mg Catechin: 0.19mg, Catechin:

0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 172.84kcal (8.64%), Fat: 11.52g (17.72%), Saturated Fat: 5.99g (37.47%), Carbohydrates: 15.55g (5.18%), Net Carbohydrates: 14.71g (5.35%), Sugar: 11.93g (13.26%), Cholesterol: 34.05mg (11.35%), Sodium: 101.32mg (4.41%), Alcohol: 0.04g (100%), Alcohol %: 0.11% (100%), Caffeine: 5.92mg (1.97%), Protein: 2.47g (4.95%), Manganese: 0.16mg (7.99%), Iron: 1.35mg (7.53%), Vitamin A: 314.17IU (6.28%), Copper: 0.11mg (5.67%), Selenium: 3.79µg (5.41%), Phosphorus: 53.17mg (5.32%), Vitamin B2: 0.08mg (4.96%), Magnesium: 17.67mg (4.42%), Vitamin C: 3.63mg (4.4%), Fiber: 0.84g (3.36%), Vitamin E: 0.46mg (3.05%), Calcium: 27.72mg (2.77%), Vitamin K: 2.9µg (2.76%), Potassium: 93.72mg (2.68%), Zinc: 0.38mg (2.52%), Folate: 9.19µg (2.3%), Vitamin B5: 0.22mg (2.17%), Vitamin B1: 0.02mg (1.54%), Vitamin B12: 0.09µg (1.48%), Vitamin B3: 0.28mg (1.39%), Vitamin B6: 0.02mg (1.2%)