



PHILADELPHIA 3-STEP Chocolate Chip Cheesecake

READY IN



230 min.

SERVINGS



8

CALORIES



465 kcal

DESSERT

Ingredients

- 16 oz philadelphia cream cheese softened
- 2 eggs
- 6 oz ready-to-use graham cracker crumb crust
- 0.8 cup semi-sweet chocolate chips miniature divided
- 0.5 cup sugar
- 0.5 tsp vanilla

Equipment

- bowl
- oven
- blender

Directions

- Heat oven to 350F.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.
- Add eggs; mix just until blended. Stir in 1/2 cup chocolate chips.
- Pour into crust.
- Sprinkle with remaining 1/4 cup chocolate chips.
- Bake 40 min. or until center is almost set. Cool. Refrigerate 3 hours.

Nutrition Facts

PROTEIN 5.94% **FAT 61.69%** **CARBS 32.37%**

Properties

Glycemic Index:12.14, Glycemic Load:9.57, Inflammation Score:-5, Nutrition Score:8.2973912487859%

Nutrients (% of daily need)

Calories: 464.57kcal (23.23%), Fat: 32.15g (49.46%), Saturated Fat: 16.48g (102.97%), Carbohydrates: 37.96g (12.65%), Net Carbohydrates: 36.25g (13.18%), Sugar: 24.55g (27.28%), Cholesterol: 99.17mg (33.06%), Sodium: 295.59mg (12.85%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Caffeine: 14.11mg (4.7%), Protein: 6.96g (13.92%), Manganese: 0.5mg (25.07%), Vitamin A: 829.28IU (16.59%), Phosphorus: 150mg (15%), Selenium: 10.26µg (14.66%), Vitamin B2: 0.24mg (13.92%), Copper: 0.27mg (13.57%), Iron: 1.85mg (10.28%), Magnesium: 40.22mg (10.05%), Calcium: 77.65mg (7.76%), Zinc: 1.13mg (7.52%), Vitamin E: 1.09mg (7.29%), Fiber: 1.72g (6.87%), Vitamin K: 7.04µg (6.7%), Folate: 24.09µg (6.02%), Potassium: 207.71mg (5.93%), Vitamin B5: 0.58mg (5.79%), Vitamin B3: 0.88mg (4.42%), Vitamin B12: 0.25µg (4.2%), Vitamin B1: 0.06mg (4.12%), Vitamin B6: 0.07mg (3.61%), Vitamin D: 0.22µg (1.47%)