



## PHILADELPHIA Chocolate-Vanilla Swirl Cheesecake

READY IN



325 min.

SERVINGS



25

CALORIES



284 kcal

DESSERT

### Ingredients

- 3 Tbsp butter melted
- 1 cup knudsen cream sour
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 2 cups oreo cookies crushed
- 4 oz baker's semi-sweet chocolate cooled melted (6 oz.)
- 1 cup sugar
- 1 tsp vanilla

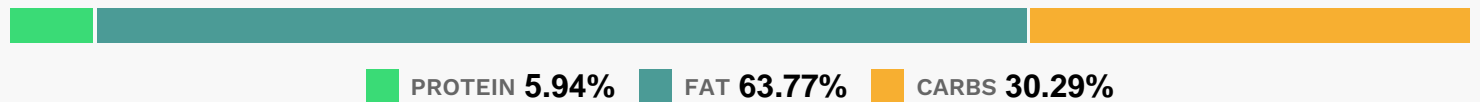
## Equipment

- bowl
- frying pan
- oven
- knife
- blender
- aluminum foil

## Directions

- Heat oven to 325F.
- Mix cookie crumbs and butter; press onto bottom of foil-lined 13x9-inch pan.
- Bake 10 min.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended.
- Add sour cream; mix well.
- Add eggs, 1 at a time, mixing after each just until blended.
- Reserve 1 cup batter. Stir chocolate into remaining batter; pour over crust. Top with spoonfuls of reserved plain batter.
- Swirl batters with knife.
- Bake 40 min. or until center is almost set. Cool. Refrigerate 4 hours.

## Nutrition Facts



## Properties

Glycemic Index:5.88, Glycemic Load:6.13, Inflammation Score:-4, Nutrition Score:4.9369565627497%

## Nutrients (% of daily need)

Calories: 284.45kcal (14.22%), Fat: 20.53g (31.58%), Saturated Fat: 11.08g (69.24%), Carbohydrates: 21.94g (7.31%), Net Carbohydrates: 21.2g (7.71%), Sugar: 16.59g (18.43%), Cholesterol: 72.2mg (24.07%), Sodium: 187.96mg (8.17%),

Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Caffeine: 4.54mg (1.51%), Protein: 4.3g (8.6%), Vitamin A: 627.78IU (12.56%), Iron: 2.01mg (11.16%), Vitamin B2: 0.17mg (9.77%), Selenium: 6.73µg (9.62%), Phosphorus: 83.88mg (8.39%), Manganese: 0.15mg (7.73%), Copper: 0.11mg (5.66%), Calcium: 54.44mg (5.44%), Vitamin E: 0.8mg (5.36%), Magnesium: 19.08mg (4.77%), Vitamin K: 4.87µg (4.64%), Vitamin B5: 0.4mg (4%), Folate: 14.99µg (3.75%), Potassium: 125.6mg (3.59%), Zinc: 0.52mg (3.47%), Fiber: 0.73g (2.94%), Vitamin B12: 0.17µg (2.88%), Vitamin B1: 0.04mg (2.65%), Vitamin B3: 0.42mg (2.1%), Vitamin B6: 0.04mg (2.03%)