

PHILADELPHIA Chocolate-Vanilla Swirl Cheesecake

READY IN



325 min.

SERVINGS



16

CALORIES



441 kcal

DESSERT

Ingredients

- 3 tablespoons butter melted
- 1 cup cream sour
- 32 ounce cream cheese softened
- 4 eggs
- 20 oreo cookies crushed
- 6 squares bittersweet chocolate cooled melted
- 1 cup sugar
- 1 teaspoon vanilla

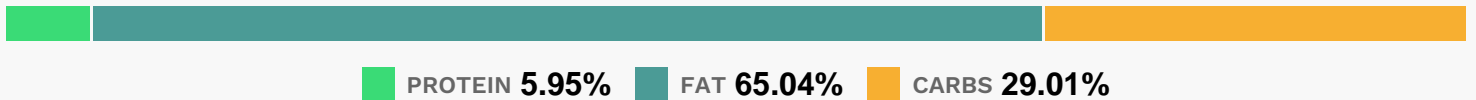
Equipment

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

Directions

- Mix cookie crumbs and butter; press onto bottom of foil-lined 13x9-inch pan.
- Bake 10 minutes.
- 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:9.19, Glycemic Load:9.57, Inflammation Score:-6, Nutrition Score:7.6313042290833%

Nutrients (% of daily need)

Calories: 440.7kcal (22.04%), Fat: 32.4g (49.84%), Saturated Fat: 17.76g (111%), Carbohydrates: 32.51g (10.84%), Net Carbohydrates: 31.24g (11.36%), Sugar: 25.13g (27.92%), Cholesterol: 112.94mg (37.65%), Sodium: 274.39mg (11.93%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Caffeine: 9.78mg (3.26%), Protein: 6.67g (13.34%), Vitamin A: 981.57IU (19.63%), Iron: 2.75mg (15.28%), Selenium: 10.55µg (15.07%), Vitamin B2: 0.25mg (14.66%),

Phosphorus: 135.27mg (13.53%), Manganese: 0.25mg (12.64%), Copper: 0.2mg (10.15%), Calcium: 86.12mg (8.61%), Magnesium: 33.47mg (8.37%), Vitamin E: 1.15mg (7.67%), Vitamin B5: 0.62mg (6.2%), Vitamin K: 6.49µg (6.18%), Potassium: 203.88mg (5.83%), Zinc: 0.87mg (5.77%), Fiber: 1.27g (5.1%), Folate: 20.36µg (5.09%), Vitamin B12: 0.28µg (4.6%), Vitamin B1: 0.05mg (3.56%), Vitamin B6: 0.06mg (3.18%), Vitamin B3: 0.55mg (2.77%), Vitamin D: 0.22µg (1.47%)