



PHILADELPHIA Chocolate-Vanilla Swirl Cheesecake

READY IN



335 min.

SERVINGS



24

CALORIES



307 kcal

DESSERT

Ingredients

- 1000 g cream cheese softened
- 4 eggs
- 3 tablespoons butter melted
- 20 oreo cookies crushed
- 6 squares semi chocolate chips cooled melted
- 1 cup cream sour
- 1 cup sugar
- 1 teaspoon vanilla

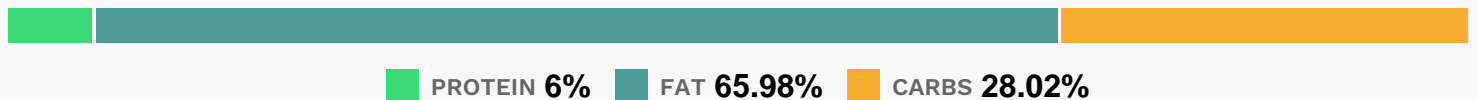
Equipment

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

Directions

- Heat oven to 325 degrees F.
- Mix cookie crumbs and margarine; press onto bottom of foil-lined 13x9-inch pan.
- Bake 10 min.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until 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 batter.
- Swirl batters with knife.
- Bake 40 min. or until centre is almost set. Cool. Refrigerate 4 hours.

Nutrition Facts



Properties

Glycemic Index:4.05, Glycemic Load:6.44, Inflammation Score:-5, Nutrition Score:5.2843478548786%

Nutrients (% of daily need)

Calories: 307.37kcal (15.37%), Fat: 22.92g (35.26%), Saturated Fat: 12.01g (75.08%), Carbohydrates: 21.9g (7.3%), Net Carbohydrates: 21.05g (7.66%), Sugar: 16.9g (18.78%), Cholesterol: 75.44mg (25.15%), Sodium: 200.32mg

(8.71%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Caffeine: 6.52mg (2.17%), Protein: 4.69g (9.37%), Vitamin A: 725.18IU (14.5%), Selenium: 7.35µg (10.5%), Vitamin B2: 0.18mg (10.3%), Iron: 1.84mg (10.21%), Phosphorus: 94.3mg (9.43%), Manganese: 0.17mg (8.45%), Copper: 0.14mg (6.8%), Calcium: 61.27mg (6.13%), Magnesium: 22.68mg (5.67%), Vitamin E: 0.81mg (5.43%), Vitamin B5: 0.43mg (4.35%), Vitamin K: 4.28µg (4.08%), Potassium: 141.34mg (4.04%), Zinc: 0.6mg (3.97%), Folate: 13.89µg (3.47%), Fiber: 0.85g (3.4%), Vitamin B12: 0.19µg (3.19%), Vitamin B1: 0.04mg (2.44%), Vitamin B6: 0.04mg (2.23%), Vitamin B3: 0.37mg (1.86%)