



PHILADELPHIA INDULGENCE Chocolate Mousse Cheesecake

READY IN



395 min.

SERVINGS



16

CALORIES



501 kcal

DESSERT

Ingredients

- ☐ 5 ounces baker's chocolate white divided
- ☐ 0.3 cup butter melted
- ☐ 24 oz philadelphia cream cheese softened
- ☐ 3 eggs
- ☐ 8 oz philadelphia indulgence milk chocolate
- ☐ 1 cup raspberries fresh
- ☐ 1.8 cups lorna doone shortbread cookies crushed finely
- ☐ 0.8 cup sugar divided

- ☐ 2 teaspoons vanilla
- ☐ 2 cups cool whip whipped topping thawed

Equipment

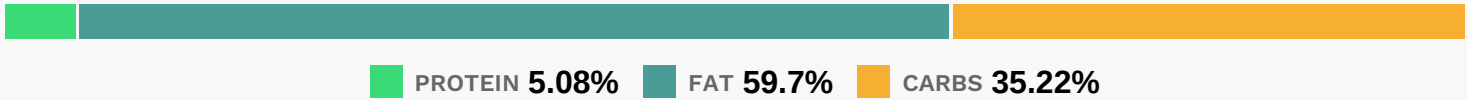
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ springform pan
- ☐ measuring cup

Directions

- ☐ HEAT oven to 325F.
- ☐ MIX cookie crumbs, 1 Tbsp. sugar and butter; press onto bottom of 9-inch springform pan.
- ☐ Bake 10 min.
- ☐ MELT 4 oz. white chocolate as directed on package. Beat plain PHILADELPHIA Cream Cheese, remaining sugar and vanilla with mixer until blended.
- ☐ Add melted chocolate; mix well.
- ☐ Add eggs, 1 at a time, mixing on low speed after each just until blended.
- ☐ Pour over crust.
- ☐ BAKE 50 to 55 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Meanwhile, shave remaining white chocolate into curls.
- ☐ SPOON PHILADELPHIA INDULGENCE into medium bowl; stir until creamy.
- ☐ Add COOL WHIP; whisk until blended.
- ☐ Spread over cheesecake.
- ☐ Garnish with white chocolate curls and raspberries.

KRAFT kitchens tips:SIZE-WISENeed a sweet treat to serve a crowd? Try this rich, creamy dessert! Since it serves 16 people, it easily fits the bill.SUBSTITUTETry preparing with PHILADELPHIA INDULGENCE Dark Chocolate.HOW TO PRESS CRUMB MIXTURE ONTO BOTTOM OF PAN TO MAKE CRUSTUse bottom of dry measuring cup to easily press crumb mixture onto bottom of pan.

Nutrition Facts



Properties

Glycemic Index:21.86, Glycemic Load:24.61, Inflammation Score:-5, Nutrition Score:7.3482609157977%

Flavonoids

Cyanidin: 3.43mg, Cyanidin: 3.43mg, Cyanidin: 3.43mg, Cyanidin: 3.43mg Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg Delphinidin: 0.1mg, Delphinidin: 0.1mg, Delphinidin: 0.1mg, Delphinidin: 0.1mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.26mg, Epicatechin: 0.26mg, Epicatechin: 0.26mg, Epicatechin: 0.26mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 501.12kcal (25.06%), Fat: 34.07g (52.41%), Saturated Fat: 18.39g (114.96%), Carbohydrates: 45.23g (15.08%), Net Carbohydrates: 43.61g (15.86%), Sugar: 31.71g (35.23%), Cholesterol: 83.31mg (27.77%), Sodium: 276.6mg (12.03%), Alcohol: 0.17g (100%), Alcohol %: 0.17% (100%), Caffeine: 9.36mg (3.12%), Protein: 6.52g (13.04%), Vitamin B2: 0.29mg (17.09%), Vitamin A: 738.61IU (14.77%), Selenium: 8.92µg (12.74%), Phosphorus: 125.34mg (12.53%), Manganese: 0.24mg (12.01%), Vitamin E: 1.4mg (9.33%), Iron: 1.44mg (8.01%), Calcium: 79.8mg (7.98%), Folate: 31.67µg (7.92%), Vitamin B1: 0.12mg (7.82%), Magnesium: 27.96mg (6.99%), Copper: 0.13mg (6.61%), Fiber: 1.62g (6.48%), Vitamin K: 6.6µg (6.28%), Vitamin B3: 1.11mg (5.56%), Vitamin B5: 0.54mg (5.4%), Zinc: 0.77mg (5.13%), Potassium: 179.31mg (5.12%), Vitamin B12: 0.24µg (4.02%), Vitamin B6: 0.07mg (3.68%), Vitamin C: 2.01mg (2.44%), Vitamin D: 0.17µg (1.1%)