



Red Velvet Cheesecake

READY IN



160 min.

SERVINGS



8

CALORIES



1312 kcal

DESSERT

Ingredients

- 8 servings chocolate pie crust
- 3.5 ounces chocolate dark 70% finely chopped (cocoa solids)
- 1 tsp purple gel food coloring red
- 1 cup heavy whipping cream
- 1 cup cream cheese
- 7 ounces oreo cookies with the filling scraped off (2 packages)
- 1 pinch sea salt
- 5 tbsp caster sugar
- 5.5 tbsp butter unsalted melted

Equipment

- bowl
- frying pan
- whisk
- rolling pin
- pie form

Directions

- Put the cookies in a medium bowl and, using the end of a rolling pin, crush them until fine.
- Add the butter and sea salt and mix well. Squeeze some of the mixture in your hand; it should stick together. If not, add a little extra butter.
- Pour the mixture into a 9in pie dish and press firmly over the bottom and sides.
- Put the pie dish in the fridge until needed.
- To make the cheesecake, melt the chocolate in a heatproof bowl set over a pan of gently simmering water, making sure the bottom of the bowl doesn't touch the water.
- Remove from the heat and let cool.
- Beat the cream cheese and sugar together in a medium bowl until smooth and creamy. In a medium bowl whisk together the cream and food coloring until the cream holds soft peaks.
- Pour in the melted chocolate and gently mix together.
- Add the cream mixture to the cream cheese mixture and fold together until evenly combined.
- Pour the mixture onto the prepared cookie crust and smooth out.
- Chill for 2 hours or until set. Before serving, pour the heavy cream for the topping in a medium bowl and whisk until it holds soft peaks.
- Spread the cream over the top of the cheesecake.

Nutrition Facts



PROTEIN 4.09% **FAT 51.43%** **CARBS 44.48%**

Properties

Glycemic Index:15.01, Glycemic Load:6.66, Inflammation Score:-7, Nutrition Score:16.446087063655%

Nutrients (% of daily need)

Calories: 1311.8kcal (65.59%), Fat: 75.51g (116.17%), Saturated Fat: 30.43g (190.17%), Carbohydrates: 146.93g (48.98%), Net Carbohydrates: 141.83g (51.58%), Sugar: 70.71g (78.57%), Cholesterol: 83.64mg (27.88%), Sodium: 1053.61mg (45.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 11.16mg (3.72%), Protein: 13.5g (27%), Iron: 9.45mg (52.5%), Vitamin B1: 0.55mg (36.88%), Phosphorus: 343.07mg (34.31%), Folate: 136.77µg (34.19%), Vitamin B2: 0.52mg (30.72%), Vitamin B3: 4.94mg (24.7%), Magnesium: 93.49mg (23.37%), Vitamin A: 1067.7IU (21.35%), Manganese: 0.41mg (20.7%), Fiber: 5.1g (20.38%), Copper: 0.31mg (15.62%), Potassium: 421.58mg (12.05%), Vitamin E: 1.43mg (9.53%), Vitamin K: 9.93µg (9.46%), Selenium: 5.61µg (8.01%), Calcium: 63.84mg (6.38%), Zinc: 0.82mg (5.45%), Vitamin D: 0.62µg (4.15%), Vitamin B5: 0.37mg (3.75%), Vitamin B12: 0.16µg (2.69%), Vitamin B6: 0.04mg (1.85%)