



WHAT'SHEATE



Red Velvet Cheesecake

♥♥ Popular

READY IN



515 min.

SERVINGS



16

CALORIES



453 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 0.5 cup butter softened
- ☐ 24 oz cream cheese softened
- ☐ 6 oz semi chocolate chips cooled melted
- ☐ 0.5 cup cream sour
- ☐ 0.8 cup sugar
- ☐ 1 tablespoon food coloring red
- ☐ 3 eggs

☐ 2 cups cool whip frozen thawed

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 300°F. Wrap outside bottom and side of 10-inch springform pan with heavy-duty foil. Spray inside of pan with baking spray with flour. Reserve 1/4 cup of the cake mix for filling; set aside. In large bowl, beat remaining cake mix and butter with electric mixer on low speed. Press in bottom and 1 1/2 inches up side of pan.
- ☐ In large bowl, beat reserved 1/4 cup cake mix, the cream cheese, chocolate, sour cream, sugar and food color with electric mixer on medium speed until smooth. Beat in eggs, one at a time, just until blended.
- ☐ Pour over crust.
- ☐ Bake 1 hour 5 minutes to 1 hour 15 minutes or until edge of cheesecake is set at least 2 inches from edge of pan but center of cheesecake still jiggles slightly when moved. Turn off oven; open oven door 4 inches. Leave cheesecake in oven 30 minutes.
- ☐ Remove from oven and cool in pan on cooling rack 30 minutes. Refrigerate 6 hours or overnight. Run small metal spatula around edge of pan; remove side of pan. Pipe whipped topping around outer edge of cheesecake. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.07, Glycemic Load:7.18, Inflammation Score:-6, Nutrition Score:7.8917390875842%

Nutrients (% of daily need)

Calories: 453.04kcal (22.65%), Fat: 31.3g (48.16%), Saturated Fat: 14.25g (89.07%), Carbohydrates: 39.77g (13.26%), Net Carbohydrates: 38.23g (13.9%), Sugar: 26.97g (29.97%), Cholesterol: 80.02mg (26.67%), Sodium: 445.02mg (19.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.11mg (4.04%), Protein: 6.42g (12.84%), Vitamin A: 936.7IU (18.73%), Phosphorus: 175.85mg (17.58%), Selenium: 11.03µg (15.76%), Vitamin B2: 0.26mg (15.2%), Copper: 0.26mg (12.9%), Iron: 2.09mg (11.61%), Calcium: 112.57mg (11.26%), Manganese: 0.21mg (10.46%), Magnesium: 37.9mg (9.47%), Vitamin E: 1.07mg (7.14%), Potassium: 239.17mg (6.83%), Folate: 26.54µg (6.64%), Fiber: 1.54g (6.14%), Zinc: 0.87mg (5.8%), Vitamin B12: 0.35µg (5.78%), Vitamin B1: 0.08mg (5.23%), Vitamin B5: 0.47mg (4.68%), Vitamin B6: 0.07mg (3.35%), Vitamin B3: 0.61mg (3.04%), Vitamin K: 2.85µg (2.71%), Vitamin D: 0.17µg (1.1%)