



S'Mores Cheesecake

READY IN



380 min.

SERVINGS



16

CALORIES



408 kcal

DESSERT

Ingredients

- 1.3 cups graham cracker crumbs
- 3 tablespoons granulated sugar
- 0.3 cup butter melted
- 24 oz cream cheese softened
- 1 cup brown sugar light packed
- 0.3 cup marshmallow creme
- 1 tablespoon vanilla
- 4 eggs
- 0.3 teaspoon ground cinnamon

- 6 oz milk chocolate chips
- 6 oz milk chocolate chips
- 0.3 cup whipping cream (heavy)

Equipment

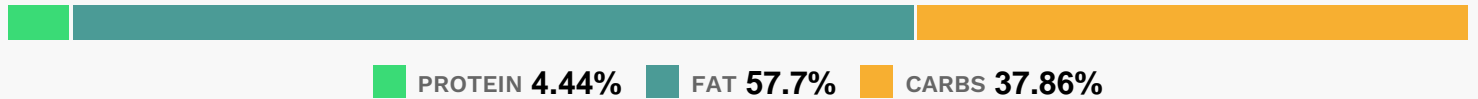
- bowl
- frying pan
- sauce pan
- oven
- knife
- hand mixer
- aluminum foil
- spatula
- springform pan

Directions

- Heat oven to 425°F. Spray 10-inch springform pan with cooking spray.
- In small bowl, mix all crust ingredients.
- Remove 1/2 cup mixture for topping; set aside. Press remaining mixture evenly into bottom of pan.
- Bake 5 minutes or until crust is just turning deep golden around edge.
- In large bowl, beat cream cheese with electric mixer on medium speed, stopping to scrape side occasionally, until smooth.
- Add brown sugar, marshmallow creme and vanilla, and beat until smooth.
- Add eggs, 1 at a time, beating 1 minute after each addition. Use rubber spatula to stir in cinnamon.
- Sprinkle 1 cup chocolate chips over crust.
- Pour batter over chips.
- Bake cheesecake 15 minutes; reduce oven temperature to 225°F.

- Bake 55 minutes longer or until cheesecake is set around edge and center is almost set but just slightly wiggly. (Do not insert knife to test doneness because hole could cause cheesecake to crack.) Turn off oven, open oven door slightly and allow cheesecake to cool to room temperature.
- Remove from oven, cover loosely with foil and refrigerate at least 3 hours.
- In 1-quart saucepan, heat 1 cup chocolate chips and the whipping cream over low heat, stirring occasionally, until chocolate chips are melted.
- Spread over cheesecake and sprinkle with reserved 1/2 cup crumbs.
- Cover with foil and refrigerate cheesecake 1 hour or up to 48 hours. Run metal spatula along side of cheesecake to loosen and remove side of pan before serving. Store any leftovers covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:14.13, Glycemic Load:5.74, Inflammation Score:-4, Nutrition Score:4.130869542694%

Nutrients (% of daily need)

Calories: 408.25kcal (20.41%), Fat: 26.63g (40.97%), Saturated Fat: 15.51g (96.95%), Carbohydrates: 39.31g (13.1%), Net Carbohydrates: 39.07g (14.21%), Sugar: 32.72g (36.36%), Cholesterol: 95.7mg (31.9%), Sodium: 220.15mg (9.57%), Alcohol: 0.28g (100%), Alcohol %: 0.33% (100%), Protein: 4.61g (9.23%), Vitamin A: 773.9IU (15.48%), Selenium: 7.36µg (10.52%), Vitamin B2: 0.17mg (10.19%), Phosphorus: 84.16mg (8.42%), Calcium: 82.92mg (8.29%), Potassium: 167.73mg (4.79%), Vitamin B5: 0.44mg (4.43%), Vitamin E: 0.6mg (3.99%), Iron: 0.62mg (3.43%), Vitamin B12: 0.2µg (3.39%), Zinc: 0.5mg (3.33%), Folate: 12.41µg (3.1%), Vitamin B6: 0.06mg (2.82%), Magnesium: 10.7mg (2.68%), Vitamin B1: 0.03mg (2.01%), Vitamin D: 0.28µg (1.86%), Vitamin B3: 0.32mg (1.59%), Copper: 0.03mg (1.26%), Vitamin K: 1.3µg (1.24%), Manganese: 0.02mg (1.2%)