



Spiced Hot Chocolate Cheesecake

READY IN



390 min.

SERVINGS



30

CALORIES



199 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 32 oz philadelphia cream cheese softened
- 3 eggs
- 1.5 cups gingersnaps crushed finely
- 0.5 tsp ground cinnamon
- 7 oz marshmallow crème jet-puffed
- 1 cup sugar divided
- 0.5 cup cocoa powder unsweetened
- 2 tsp vanilla

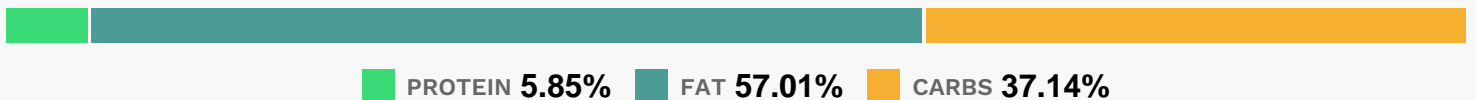
Equipment

- bowl
- frying pan
- oven
- knife
- blender
- microwave
- springform pan

Directions

- Heat oven to 325F.
- Mix cookie crumbs, butter and 2 Tbsp. sugar; press onto bottom of 9-inch springform pan.
- Beat cream cheese, remaining sugar, cocoa powder, cinnamon and vanilla with mixer until blended.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Pour over crust.
- Bake 55 min. to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.
- Spoon marshmallow creme into microwaveable bowl just before serving cheesecake. Microwave on HIGH 30 sec. or just until warmed; stir.
- Pour over cheesecake.

Nutrition Facts



Properties

Glycemic Index:3.4, Glycemic Load:5.11, Inflammation Score:-4, Nutrition Score:3.2373912908623%

Flavonoids

Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 199.46kcal (9.97%), Fat: 13.12g (20.18%), Saturated Fat: 6.82g (42.6%), Carbohydrates: 19.23g (6.41%), Net Carbohydrates: 18.55g (6.74%), Sugar: 13.06g (14.51%), Cholesterol: 46.91mg (15.64%), Sodium: 150.79mg (6.56%), Alcohol: 0.1g (100%), Alcohol %: 0.21% (100%), Caffeine: 3.3mg (1.1%), Protein: 3.03g (6.06%), Vitamin A: 497.78IU (9.96%), Manganese: 0.16mg (7.79%), Vitamin B2: 0.11mg (6.58%), Selenium: 4.49µg (6.41%), Phosphorus: 56.76mg (5.68%), Copper: 0.08mg (4.05%), Calcium: 39.08mg (3.91%), Iron: 0.68mg (3.77%), Magnesium: 13.29mg (3.32%), Vitamin E: 0.42mg (2.81%), Fiber: 0.68g (2.71%), Vitamin B5: 0.27mg (2.67%), Folate: 10.19µg (2.55%), Potassium: 88.85mg (2.54%), Zinc: 0.34mg (2.26%), Vitamin B12: 0.11µg (1.79%), Vitamin B6: 0.03mg (1.6%), Vitamin B1: 0.02mg (1.42%), Vitamin B3: 0.25mg (1.24%)