



Spiderweb Cheesecake

READY IN



30 min.

SERVINGS



8

CALORIES



336 kcal

DESSERT

Ingredients

- 1 tablespoon butter
- 19-inch chocolate pie crust (8 or es)
- 16 ounces cream cheese softened
- 1 envelope gelatin powder unflavored
- 0.5 cup cup heavy whipping cream
- 2 tablespoons semi chocolate chips
- 0.5 cup sugar
- 1 teaspoon vanilla extract
- 0.3 cup water cold


Equipment

- bowl
- sauce pan
- toothpicks
- microwave

Directions

- In a small saucepan, sprinkle gelatin over water; let stand for 1 minute.
- Heat gelatin; stir until dissolved.
- Remove from the heat; cool slightly. In a bowl, beat the cream cheese and sugar until smooth. Gradually beat in cream, vanilla and gelatin mixture until smooth.
- Pour into crust.
- In a microwave, melt chocolate chips and butter; stir until smooth.
- Transfer to a heavy-duty resealable bag; cut a small hole in a corner of bag. Pipe a circle of chocolate in center of cheesecake. Pipe evenly spaced thin concentric circles about 1/2 in. apart over filling. Beginning with the center circle, gently pull a toothpick through circles toward outer edge. Wipe toothpick clean. Repeat to complete web pattern. Cover and refrigerate for at least 2 hours before cutting.

Nutrition Facts

 **PROTEIN 5.74%** **FAT 73.09%** **CARBS 21.17%**

Properties

Glycemic Index:18.39, Glycemic Load:9.57, Inflammation Score:-5, Nutrition Score:4.0391304797452%

Nutrients (% of daily need)

Calories: 336.39kcal (16.82%), Fat: 27.8g (42.77%), Saturated Fat: 16.61g (103.79%), Carbohydrates: 18.12g (6.04%), Net Carbohydrates: 17.81g (6.48%), Sugar: 16.52g (18.35%), Cholesterol: 78.06mg (26.02%), Sodium: 196.57mg (8.55%), Alcohol: 0.17g (100%), Alcohol %: 0.22% (100%), Caffeine: 3.22mg (1.08%), Protein: 4.91g (9.82%), Vitamin A: 1025.74IU (20.51%), Vitamin B2: 0.17mg (9.76%), Selenium: 6.08µg (8.68%), Phosphorus: 80.01mg (8%), Calcium: 68.44mg (6.84%), Vitamin E: 0.69mg (4.58%), Copper: 0.08mg (4%), Vitamin B5: 0.38mg (3.76%), Magnesium: 13.14mg (3.29%), Potassium: 111.94mg (3.2%), Manganese: 0.06mg (2.93%), Zinc: 0.42mg (2.83%), Vitamin B12:

0.16µg (2.64%), Vitamin K: 2.06µg (1.96%), Vitamin B6: 0.04mg (1.92%), Iron: 0.33mg (1.86%), Vitamin D: 0.24µg (1.59%), Folate: 6.1µg (1.53%), Fiber: 0.3g (1.21%), Vitamin B1: 0.02mg (1.2%)