



Strawberry Hot Fudge Cheesecake

READY IN



590 min.

SERVINGS



16

CALORIES



428 kcal

DESSERT

Ingredients

- ☐ 1.5 cups graham cracker crumbs
- ☐ 0.3 cup sugar
- ☐ 0.3 cup butter melted
- ☐ 0.8 cup topping hot
- ☐ 32 ounces cream cheese softened
- ☐ 1.3 cups sugar
- ☐ 1 teaspoon vanilla
- ☐ 4 eggs
- ☐ 0.3 cup strawberry jam melted

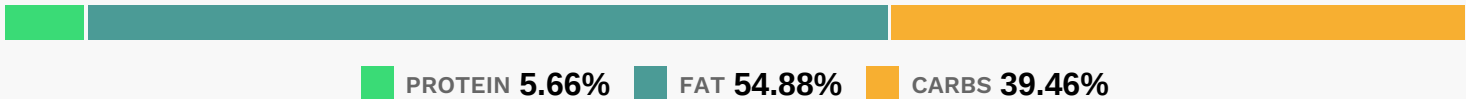
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ microwave
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 325°F.
- ☐ Mix cracker crumbs, 1/4 cup sugar and the butter. Press evenly in bottom and 2 inches up side of springform pan, 9x3 inches.
- ☐ Bake 5 minutes.
- ☐ Microwave hot fudge sauce as directed on jar until hot.
- ☐ Pour hot fudge sauce over crust; spread evenly.
- ☐ In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Gradually beat in 1 1/3 cups sugar and the vanilla until smooth. Beat in eggs, one at a time.
- ☐ Pour over hot fudge sauce.
- ☐ Bake cheesecake 55 to 65 minutes or until set; cool 15 minutes. Run metal spatula along side of cheesecake to loosen. Cover and refrigerate at least 8 hours.
- ☐ Spread melted strawberry preserves over cheesecake. Cover and refrigerate any remaining cheesecake.

Nutrition Facts



Properties

Glycemic Index:18.51, Glycemic Load:21.55, Inflammation Score:-5, Nutrition Score:5.4486956414969%

Nutrients (% of daily need)

Calories: 428.05kcal (21.4%), Fat: 26.48g (40.74%), Saturated Fat: 13.28g (82.99%), Carbohydrates: 42.84g (14.28%), Net Carbohydrates: 42.1g (15.31%), Sugar: 32.16g (35.74%), Cholesterol: 98.33mg (32.78%), Sodium: 341.94mg (14.87%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 6.15g (12.3%), Vitamin A: 990.32IU (19.81%), Vitamin B2: 0.22mg (13.16%), Selenium: 8.84µg (12.63%), Phosphorus: 114.63mg (11.46%), Calcium: 77.42mg (7.74%), Vitamin E: 1.13mg (7.55%), Vitamin B5: 0.51mg (5.14%), Zinc: 0.7mg (4.69%), Magnesium: 18.36mg (4.59%), Iron: 0.81mg (4.5%), Potassium: 152.64mg (4.36%), Copper: 0.08mg (3.94%), Vitamin B12: 0.24µg (3.93%), Folate: 15.29µg (3.82%), Manganese: 0.07mg (3.32%), Vitamin B6: 0.06mg (3.15%), Fiber: 0.74g (2.98%), Vitamin B1: 0.04mg (2.79%), Vitamin B3: 0.4mg (1.99%), Vitamin K: 1.58µg (1.5%), Vitamin D: 0.22µg (1.47%)