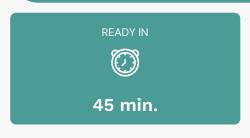


Triple Chocolate and Vanilla Cheesecake







Ingredients

0.3 cup flour
3 tablespoons butter melted
1.5 cups crème-filled chocolate sandwich cookies crushed finely
14 ounce condensed milk sweetened canned
32 ounce cream cheese softened
4 large eggs

2 ounce bittersweet chocolate melted

1 tablespoon vanilla extract

Equipment

	bowl	
	frying pan	
	sauce pan	
	oven	
	springform pan	
Directions		
	Preheat oven to 350 degrees F.	
	Combine cookie crumbs and butter; press firmly on bottom of 9-inch springform pan.	
	In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth.	
	Add eggs, flour and vanilla; mix well. Divide batter in half.	
	Add chocolate to one half of batter; mix well.	
	Pour into prepared pan. Top evenly with vanilla batter.	
	Bake 50 to 55 minutes or until center is set Cool. Top with Chocolate Glaze. Store leftovers covered in the refrigerator.	
	Chocolate Glaze: In small saucepan over low heat, melt 2 (1-ounce) squares semi-sweet chocolate with 1/4 cup whipping cream. Cook and stir until thickened and smooth.	
	Remove from heat; spread over cheesecake. Makes about 1/3 cup	
Nutrition Facts		
PROTEIN 7.89% FAT 62.37% CARBS 29.74%		

Properties

Glycemic Index:20.38, Glycemic Load:21.03, Inflammation Score:-8, Nutrition Score:16.79869578714%

Nutrients (% of daily need)

Calories: 833.52kcal (41.68%), Fat: 58.43g (89.89%), Saturated Fat: 30.55g (190.96%), Carbohydrates: 62.67g (20.89%), Net Carbohydrates: 61.09g (22.22%), Sugar: 46.38g (51.53%), Cholesterol: 224.83mg (74.94%), Sodium: 621.44mg (27.02%), Alcohol: 0.56g (100%), Alcohol %: 0.3% (100%), Caffeine: 7.6mg (2.53%), Protein: 16.63g (33.26%), Selenium: 28.69µg (40.99%), Vitamin B2: 0.69mg (40.33%), Vitamin A: 1982.34IU (39.65%), Phosphorus: 349.61mg (34.96%), Calcium: 278.12mg (27.81%), Iron: 4.98mg (27.66%), Manganese: 0.36mg (17.95%), Vitamin B5:

1.54mg (15.41%), Vitamin E: 2.27mg (15.11%), Potassium: 488.81mg (13.97%), Folate: 55.3µg (13.82%), Magnesium: 54.18mg (13.54%), Vitamin B1: 0.18mg (12.25%), Copper: 0.24mg (12.16%), Zinc: 1.8mg (12.03%), Vitamin B12: 0.71µg (11.8%), Vitamin K: 11.5µg (10.95%), Vitamin B6: 0.14mg (7.19%), Vitamin B3: 1.38mg (6.91%), Fiber: 1.58g (6.31%), Vitamin D: 0.6µg (3.99%), Vitamin C: 1.3mg (1.58%)