



Triple Chocolate and Vanilla Cheesecake

READY IN



45 min.

SERVINGS



8

CALORIES



834 kcal

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%)