

Cherry-Glazed Black Bottom Cheesecake

KraftRecipes.com

Servings: 16

18 (about 1-1/2 cups) Oreo Cookies, crushed
2 tablespoons butter, melted
4 packages (8 ounce ea) cream cheese, softened
1 1/2 cups sugar, divided
1 teaspoon vanilla
4 eggs
1 1/2 packages (4 ounce ea) Baker's semi-sweet Chocolate, broken into pieces, melted and cooled slightly.
2 teaspoons cornstarch
1/2 cup water
2 cups pitted frozen cherries
1 teaspoon Mexican cinnamon (canola)

Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

In a bowl, mix the cookie crumbs and butter. Press into the bottom of a nine-inch springform pan.

In a large bowl, beat the cream cheese, one cup of sugar and the vanilla with a mixer until well blended. Add the eggs, one at a time, beating on low speed after each addition just until blended. Reserve three cups of the batter.

Add the melted chocolate to the remaining batter. Mix well. Pour over the crust. Carefully spoon the reserved batter over the chocolate batter.

Bake for one hour and 5 minutes or until the center is almost set. Run a knife around the rim of the pan to loosen the cake. Cool before removing the rim.

Refrigerate for four hours.

Meanwhile, in a medium saucepan, mix the cornstarch and water. Stir in the remaining sugar. Add the cherries. Stir. Bring to a boil on medium-high heat, stirring constantly. Cook and stir on medium heat for 2 minutes or until the sugar is dissolved and the sauce is thickened. Stir in the cinnamon. Cool completely. Refrigerate until ready to serve.

Spoon the sauce over the cheesecake just before serving.

Start to Finish Time: 6 hours 25 minutes

Per Serving (excluding unknown items): 308 Calories; 23g Fat (65.9% calories from fat); 6g Protein; 21g Carbohydrate; trace Dietary Fiber; 121mg Cholesterol; 204mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 4 Fat; 1 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	308	Vitamin B6 (mg):	trace
% Calories from Fat:	65.9%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	26.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.6%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	23g	Folacin (mcg):	14mcg
Saturated Fat (g):	14g	Niacin (mg):	trace
Monounsaturated Fat (g):	7g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	121mg	% Refuse:	0.0%
Carbohydrate (g):	21g		
Dietary Fiber (g):	trace	Food Exchanges	
Protein (g):	6g	Grain (Starch):	0
Sodium (mg):	204mg	Lean Meat:	1
Potassium (mg):	87mg	Vegetable:	0
Calcium (mg):	54mg	Fruit:	0
Iron (mg):	1mg	Non-Fat Milk:	0
Zinc (mg):	trace	Fat:	4
Vitamin C (mg):	0mg	Other Carbohydrates:	1 1/2
Vitamin A (i.u.):	943IU		
Vitamin A (r.e.):	280 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 308 **Calories from Fat:** 203

% Daily Values*

Total Fat 23g	35%
Saturated Fat 14g	70%
Cholesterol 121mg	40%
Sodium 204mg	8%
Total Carbohydrates 21g	7%
Dietary Fiber trace	0%
Protein 6g	
Vitamin A	19%
Vitamin C	0%
Calcium	5%
Iron	5%

* Percent Daily Values are based on a 2000 calorie diet.