

# Chocolate Bliss Cheesecake

*Holiday Desserts*

*Favorite Brand Name Recipes Vol. 8, No. 73*

## Servings: 12

18 (about 1-1/2 cups) chocolate sandwich cookies, crushed  
2 tablespoons butter or margarine, melted  
3 packages (8 ounce ea) Philadelphia Light Cream Cheese, softened  
3/4 cup sugar  
1 teaspoon vanilla  
2 packages (4 ounce ea) Baker's semi-sweet chocolate, melted and cooled slightly  
3 eggs  
fresh raspberries (for garnish) (optional)

## Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

Mix the crumbs and butter. Press onto the bottom of a nine-inch springform pan.

Beat the cream cheese, sugar and vanilla with a mixer until well blended. Add the chocolate; mix well.

Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 55 minutes to one hour 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.

Garnish with raspberries, if desired.

Start to Finish Time: 6 hours 20 minutes

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Per Serving (excluding unknown items): 100 Calories; 4g Fat (38.9% calories from fat); 2g Protein; 13g Carbohydrate; 0g Dietary Fiber; 61mg Cholesterol; 77mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fat; 1 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

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Calories (kcal):	100	Vitamin B6 (mg):	trace
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% Calories from Fat:	38.9%
% Calories from Carbohydrates:	51.9%
% Calories from Protein:	9.2%
Total Fat (g):	4g
Saturated Fat (g):	2g
Monounsaturated Fat (g):	1g
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	61mg
Carbohydrate (g):	13g
Dietary Fiber (g):	0g
Protein (g):	2g
Sodium (mg):	77mg
Potassium (mg):	26mg
Calcium (mg):	17mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	0mg
Vitamin A (i.u.):	221IU
Vitamin A (r.e.):	66RE

Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	7mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	1
% Refuse:	0.0%

### Food Exchanges

Grain (Starch):	0
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	1/2
Other Carbohydrates:	1

## Nutrition Facts

Servings per Recipe: 12

### Amount Per Serving

**Calories** 100 Calories from Fat: 39

### % Daily Values\*

<b>Total Fat</b> 4g	7%
Saturated Fat 2g	12%
<b>Cholesterol</b> 61mg	20%
<b>Sodium</b> 77mg	3%
<b>Total Carbohydrates</b> 13g	4%
Dietary Fiber 0g	0%
<b>Protein</b> 2g	
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<b>Vitamin A</b>	4%
<b>Vitamin C</b>	0%
<b>Calcium</b>	2%
<b>Iron</b>	2%

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