

Chocolate Cheesecake

Marie Weber

"Culinary Creations and Wonders" - The St. Lucie Council of Catholic Women, Port St. Lucie FL

CRUST

2 cups chocolate wafer crumbs
5 tablespoons butter, melted

FILLING

3 packages (8 ounce ea) cream cheese,
room temperature
1 cup granulated sugar

5 large eggs
2 squares (one ounce ea) semi-sweet
chocolate, melted

FROSTING

6 squares (one ounce ea) semi-sweet
chocolate, melted
1/2 cup sour cream

Preheat the oven to 300 degrees.

In a medium bowl, mix together the chocolate crumbs and melted butter until well blended. Press onto the bottom and up the sides of a nine-inch springform pan.

In a large bowl, beat together the cream cheese, sugar and eggs at medium speed until smooth and fluffy. Spoon half of the cream cheese mixture into the crust.

Stir the two ounces of chocolate into the remaining cream cheese mix until well blended. Drizzle over the batter in the crust to make swirls.

Bake for 50 minutes. Transfer the pan to a wire rack and cool completely.

Transfer the cheesecake to a serving dish. Cover with plastic wrap and chill for two hours. Uncover the cheesecake and carefully remove the side of the pan.

In a small bowl, mix the six ounces of chocolate and the sour cream. Spread over the cheesecake. Chill briefly until the frosting is set.

This cheesecake can be made two to three days ahead and kept covered with plastic wrap in the refrigerator.

Per Serving (excluding unknown items): 4328 Calories; 349g Fat (71.5% calories from fat); 88g Protein; 225g Carbohydrate; 0g Dietary Fiber; 2030mg Cholesterol; 3055mg Sodium. Exchanges: 11 1/2 Lean Meat; 1/2 Non-Fat Milk; 63 Fat; 13 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	4328
% Calories from Fat:	71.5%
% Calories from Carbohydrates:	20.5%
% Calories from Protein:	8.0%
Total Fat (g):	349g
Saturated Fat (g):	211g
Monounsaturated Fat (g):	102g
Polyunsaturated Fat (g):	15g
Cholesterol (mg):	2030mg
Carbohydrate (g):	225g
Dietary Fiber (g):	0g
Protein (g):	88g
Sodium (mg):	3055mg
Potassium (mg):	1354mg
Calcium (mg):	839mg
Iron (mg):	13mg
Zinc (mg):	7mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	14228IU
Vitamin A (r.e.):	4152RE

Vitamin B6 (mg):	.7mg
Vitamin B12 (mcg):	6.6mcg
Thiamin B1 (mg):	.3mg
Riboflavin B2 (mg):	2.8mg
Folacin (mcg):	226mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	11 1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	1/2
Fat:	63
Other Carbohydrates:	13 1/2

Nutrition Facts

Amount Per Serving

Calories	4328	Calories from Fat: 3093
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% Daily Values*

Total Fat	349g	537%
Saturated Fat	211g	1057%
Cholesterol	2030mg	677%
Sodium	3055mg	127%
Total Carbohydrates	225g	75%
Dietary Fiber	0g	0%
Protein	88g	
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Vitamin A		285%
Vitamin C		2%
Calcium		84%
Iron		74%

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