

Chocolate Chip Cheesecake

What's Cooking II

North American Institute of Modern Cuisine

Servings: 8

CRUST

1 2/3 cups graham cracker crumbs

1/3 cup walnuts, chopped

1/2 cup butter or margarine, melted

FILLING

2 3/4 cups cream cheese, softened

1 cup sugar

2 tablespoons all-purpose flour

3 tablespoons cocoa

1 teaspoon vanilla extract

2 eggs

1 egg yolk

1/4 cup heavy cream

2/3 cup chocolate chips

*1 cup strawberry glaze (see Desserts/
Sauces and Coulis)*

12 cherries

chocolate shavings

For the crust: Butter the bottom of a springform cake pan. Set aside.

In a bowl, mix the graham cracker crumbs, nuts and butter. Press the mixture over the bottom and along the sides of the pan, up to two inches from the top. Set aside.

For the filling: Preheat the oven to 375 degrees.

In a large bowl, whip the cream cheese, flour, sugar and cocoa until creamy smooth.

Fold in the vanilla extract and eggs, whipping lightly. With a spatula, mix in the cream and chocolate chips. Pour into the pan. Bake in oven for 40 to 50 minutes.

Remove from the oven. Let the cake cool for 15 minutes. Release the spring. Run a knife along the sides of the pan. Let cool for 30 minutes. Unclip the pan. Cover the cake with strawberry glaze. Decorate with red cherries and chocolate shavings. Refrigerate at least four hours.

Decorate with fresh strawberries dipped in melted chocolate and chocolate Chantilly Cream (see Desserts/ Sauces and Coulis).

Per Serving (excluding unknown items): 842 Calories; 55g Fat (56.6% calories from fat); 14g Protein; 82g Carbohydrate; 6g Dietary Fiber; 208mg Cholesterol; 485mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 2 1/2 Fruit; 0 Non-Fat Milk; 10 Fat; 2 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

% Calories from Fat:	56.6%
% Calories from Carbohydrates:	37.0%
% Calories from Protein:	6.4%
Total Fat (g):	55g
Saturated Fat (g):	31g
Monounsaturated Fat (g):	16g
Polyunsaturated Fat (g):	4g
Cholesterol (mg):	208mg
Carbohydrate (g):	82g
Dietary Fiber (g):	6g
Protein (g):	14g
Sodium (mg):	485mg
Potassium (mg):	563mg
Calcium (mg):	128mg
Iron (mg):	4mg
Zinc (mg):	2mg
Vitamin C (mg):	4mg
Vitamin A (i.u.):	3827IU
Vitamin A (r.e.):	716RE

Vitamin B12 (mcg):	.6mcg
Thiamin B1 (mg):	.2mg
Riboflavin B2 (mg):	.4mg
Folacin (mcg):	41mcg
Niacin (mg):	1mg
Caffeine (mg):	16mg
Alcohol (kcal):	2
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	1
Lean Meat:	1 1/2
Vegetable:	0
Fruit:	2 1/2
Non-Fat Milk:	0
Fat:	10
Other Carbohydrates:	2 1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 842 **Calories from Fat:** 477

% Daily Values*

Total Fat 55g	85%
Saturated Fat 31g	156%
Cholesterol 208mg	69%
Sodium 485mg	20%
Total Carbohydrates 82g	27%
Dietary Fiber 6g	25%
Protein 14g	
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Vitamin A	77%
Vitamin C	7%
Calcium	13%
Iron	24%

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