

# Chocolate Royale Cheesecake

*KraftRecipes.com*

## **Servings: 16**

*18 (about 1-1/2 cups) Oreo cookies, finely crushed*

*2 tablespoons butter or margarine, melted*

*4 packages (8 ounce ea) cream cheese, softened*

*1 cup granulated sugar*

*2 tablespoons flour*

*2 packages (4 ounce ea) Baker's semi-sweet chocolate, broken into pieces, melted and cooled slightly*

*1 teaspoon vanilla*

*4 eggs*

*1 tablespoon sifted powdered sugar*

*1/3 cup mixed berries (blueberries and raspberries)*

## **Preparation Time: 30 minutes**

Preheat the oven to 325 degrees.

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

Bake for 10 minutes.

Meanwhile, in a bowl, beat the cream cheese, sugar and flour with a mixer until well blended. Add the melted chocolate and vanilla. Mix well. Add the eggs, one at a time, mixing on low speed after each addition just until blended.

Pour the batter 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.

Top with the powdered sugar and berries just before serving.

Start to Finish Time: 6 hours 30 minutes

*Use bottom of straight-sided glass to evenly press cookie crumb mixture onto bottom of springform pan.*

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Per Serving (excluding unknown items): 288 Calories; 23g Fat (70.7% calories from fat); 6g Protein; 15g Carbohydrate; trace Dietary Fiber; 121mg Cholesterol; 204mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 4 Fat; 1 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	288	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	70.7%	<b>Vitamin B12 (mcg):</b>	.4mcg
<b>% Calories from Carbohydrates:</b>	21.0%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	8.3%	<b>Riboflavin B2 (mg):</b>	.2mg
<b>Total Fat (g):</b>	23g	<b>Folacin (mcg):</b>	14mcg
<b>Saturated Fat (g):</b>	14g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	7g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	1
<b>Cholesterol (mg):</b>	121mg	<b>% Refused:</b>	n.n%
<b>Carbohydrate (g):</b>	15g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	trace	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	6g	<b>Lean Meat:</b>	1
<b>Sodium (mg):</b>	204mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	88mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	54mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	1mg	<b>Fat:</b>	4
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	1
<b>Vitamin C (mg):</b>	0mg		
<b>Vitamin A (i.u.):</b>	943IU		
<b>Vitamin A (r.e.):</b>	280 1/2RE		

**Nutrition Facts**

Servings per Recipe: 16

**Amount Per Serving**

**Calories** 288 **Calories from Fat:** 203

**% Daily Values\***

<b>Total Fat</b> 23g	35%
Saturated Fat 14g	70%
<b>Cholesterol</b> 121mg	40%
<b>Sodium</b> 204mg	8%
<b>Total Carbohydrates</b> 15g	5%
Dietary Fiber trace	0%
<b>Protein</b> 6g	
<b>Vitamin A</b>	19%
<b>Vitamin C</b>	0%
<b>Calcium</b>	5%
<b>Iron</b>	5%

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