

Our Best Chocolate Cheesecake

KraftRecipes.com

Servings: 16

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

2 tablespoons butter or margarine, melted

3 packages (8 ounce each) cream cheese, softened

1 cup sugar

1 teaspoon vanilla

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

3 eggs

1 cup Cool Whip, thawed

1 1/2 cups mixed seasonal fresh fruit (chopped strawberries, sliced kiwi, etc.)

Preparation Time: 30 minutes

Preheat the oven to 325 degrees (if using a silver nine-inch springform pan) OR 300 degrees (if using a dark nine-inch springform pan).

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

Bake for 10 minutes.

In a large bowl, 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 addition just until blended. Pour the mixture over the crust.

Bake for 45 to 55 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.

When serving, top with the Cool Whip and fruit.

Start to Finish Time: 5 hours 35 minutes

HOW TO BAKE IN 13X9-INCH PAN

Prepare as directed, substituting a greased foil-lined 13x9-inch pan for the springform pan and reducing the baking time to 40 to 45 min. or until center is almost set. Use foil handles to remove chilled cheesecake from pan before cutting to serve.

Per Serving (excluding unknown items): 228 Calories; 18g Fat (68.3% calories from fat); 4g Protein; 14g Carbohydrate; 0g Dietary Fiber; 91mg Cholesterol; 156mg Sodium. Exchanges: 1/2 Lean Meat; 3 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	228	Vitamin B6 (mg):	trace
% Calories from Fat:	68.3%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	23.9%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	18g	Folacin (mcg):	10mcg
Saturated Fat (g):	11g	Niacin (mg):	trace
Monounsaturated Fat (g):	5g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	1
Cholesterol (mg):	91mg	% Refused:	0.0%
Carbohydrate (g):	14g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	4g	Lean Meat:	1/2
Sodium (mg):	156mg	Vegetable:	0
Potassium (mg):	65mg	Fruit:	0
Calcium (mg):	40mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	3
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	721IU		
Vitamin A (r.e.):	213 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 228 **Calories from Fat:** 156

% Daily Values*

Total Fat 18g	27%
Saturated Fat 11g	54%
Cholesterol 91mg	30%
Sodium 156mg	7%
Total Carbohydrates 14g	5%
Dietary Fiber 0g	0%
Protein 4g	
Vitamin A	14%
Vitamin C	0%
Calcium	4%
Iron	4%

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