

# Philadelphia Chocolate Royale Cheesecake

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## **Servings: 16**

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

*2 tablespoons butter or margarine,  
melted*

*4 packages (8 ounce ea) Philadelphia  
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.

Mix the cookie crumbs and butter. Press onto the bottom of a nine-inch springform pan. Bake for 10 minutes.

Meanwhile, in a bowl, beat the cream cheese, granulated 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 just until blended.

Pour the batter over the crust.

Bake 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 powdered sugar and the berries just before serving.

Start to Finish Time: 6 hours 30 minutes

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Per Serving (excluding unknown items): 85 Calories; 3g Fat (28.1% calories from fat); 2g Protein; 14g Carbohydrate; trace Dietary Fiber; 57mg Cholesterol; 32mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1 Other Carbohydrates.

Desserts

