

Philadelphia Dark Chocolate Ganache Cheesecake

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Servings: 16

1 1/2 cups Honey Maid graham cracker crumbs
3 tablespoons sugar
1/3 cup butter or margarine, melted
4 packages (8 ounce ea) Philadelphia cream cheese, softened
1 cup sugar
1 teaspoon vanilla
4 eggs
1 tub (8 ounce) Cool Whip whipped topping, do not thaw
6 ounces Baker's bittersweet chocolate
1 cup fresh raspberries

Preparation Time: 35 minutes

Preheat the oven to 325 degrees.

In a bowl, mix the graham crumbs, three tablespoons of sugar and the butter. Press onto the bottom of a nine-inch springform pan.

In a bowl, beat the cream cheese, one cup of sugar and the vanilla with a mixer until blended. Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 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 the cheesecake for four hours.

Microwave the whipped topping and chocolate in a microwavable bowl on HIGH for 2 to 2-1/2 minutes or until the chocolate is completely melted and the mixture is well blended, stirring after each minute. Cool for 15 minutes. Slowly pour over the cheesecake.

Garnish with the raspberries.

Start to Finish Time: 6 hours

Per Serving (excluding unknown items): 114 Calories; 5g Fat (39.4% calories from fat); 2g Protein; 16g Carbohydrate; 1g Dietary Fiber; 63mg Cholesterol; 56mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 1 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	114	Vitamin B6 (mg):	trace
% Calories from Fat:	39.4%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	54.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	5g	Folacin (mcg):	8mcg
Saturated Fat (g):	3g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	1
Cholesterol (mg):	63mg	% Refuse:	n n%
Carbohydrate (g):	16g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	56mg	Vegetable:	0
Potassium (mg):	30mg	Fruit:	0
Calcium (mg):	10mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	214IU		
Vitamin A (r.e.):	54RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 114 **Calories from Fat:** 45

% Daily Values*

Total Fat 5g	8%
Saturated Fat 3g	14%
Cholesterol 63mg	21%
Sodium 56mg	2%
Total Carbohydrates 16g	5%
Dietary Fiber 1g	2%
Protein 2g	
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Vitamin A	4%
Vitamin C	3%
Calcium	1%
Iron	2%

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