

Philadelphia Triple-Chocolate Cheesecake

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Servings: 16

24 (about 2 cups) OREO cookies, crushed

2 tablespoons butter or margarine, melted

6 ounces Baker's white chocolate, divided

4 packages (8 ounce ea) Philadelphia cream cheese, softened and divided

1 cup sugar, divided

1/2 teaspoon vanilla

3 eggs

3 ounces Baker's semi-sweet chocolate, divided

1 tub (8 ounce) Cool Whip whipped topping, thawed

Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

Mix the cookie crumbs and butter. Press onto the bottom of a nine-inch springform pan. Melt five ounces of the white chocolate as directed on the package. Cool slightly.

Beat three packages of the cream cheese, 3/4 cup of sugar and the vanilla with a mixer until well blended. Add the melted white chocolate. Mix well.

Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 50 to 55 minutes or until the center is almost set. Run a knife around the rim of the pan to loosen the cake. Cool completely.

Meanwhile, melt two ounces of the semi-sweet chocolate. Cool.

Beat the remaining cream cheese and sugar in a large bowl until well blended. Add the melted semi-sweet chocolate. Mix well. Whisk in the Cool Whip. Spread over the cheesecake.

Refrigerate for four hours.

Garnish with chocolate curls from the remaining white chocolate and semi-sweet chocolate.

Start to Finish Time: 5 hours 45 minutes

How To Shave Chocolate: Warm one ounce of chocolate by microwaving it on HIGH for a few seconds or just until you can smudge the chocolate with your thumb. Hold the chocolate steadily, then draw a vegetable peeler slowly over the chocolate to form shavings. Repeat with the remaining chocolate.

Per Serving (excluding unknown items): 75 Calories; 2g Fat (27.9% calories from fat); 1g Protein; 13g Carbohydrate; 0g Dietary Fiber; 44mg Cholesterol; 28mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fat; 1 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	75	Vitamin B6 (mg):	trace
% Calories from Fat:	27.9%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	65.9%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.2%	Riboflavin B2 (mg):	trace
Total Fat (g):	2g	Folacin (mcg):	5mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	trace
Cholesterol (mg):	44mg	% Refused:	0.0%
Carbohydrate (g):	13g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	28mg	Vegetable:	0
Potassium (mg):	13mg	Fruit:	0
Calcium (mg):	5mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1/2
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	100IU		
Vitamin A (r.e.):	26 1/2RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 75 Calories from Fat: 21

% Daily Values*

Total Fat 2g	4%
Saturated Fat 1g	6%
Cholesterol 44mg	15%
Sodium 28mg	1%
Total Carbohydrates 13g	4%
Dietary Fiber 0g	0%
Protein 1g	

Vitamin A	2%
Vitamin C	0%
Calcium	1%
Iron	1%

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