## 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) Pbiladelphia
cream cheese, softened
1 cup granulated sugar
2 tablespoons flour
2 packages (4 ounce ea) Baker's semisweet 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: $\mathbf{3 0}$ 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

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

## Desserts

| Calories (kcal): | 85 |
| :---: | :---: |
| \% Calories from Fat: | 28.1\% |
| \% Calories from Carbohydrates: | 64.1\% |
| \% Calories from Protein: | 7.8\% |
| Total Fat (g): | 3 g |
| Saturated Fat (g): | 1 g |
| Monounsaturated Fat (g): | 1 g |
| Polyunsaturated Fat (g): | trace |
| Cholesterol (mg): | 57 mg |
| Carbohydrate (g): | 14 g |
| Dietary Fiber (g): | trace |
| Protein (g): | 2 g |
| Sodium (mg): | 32 mg |
| Potassium (mg): | 19 mg |
| Calcium (mg): | 7 mg |
| Iron (mg): | trace |
| Zinc (mg): | trace |
| Vitamin C (mg): | Omg |
| Vitamin A (i.u.): | 115IU |
| Vitamin A (r.e.): | 31RE |
| Nutrition Facts |  |
| Servings per Recipe: 16 |  |
| Amount Per Serving |  |
| Calories 85 | Calories from Fat: 24 |
|  | \% Daily Values* |
| Total Fat 3 g | 4\% |
| Saturated Fat 1g | 6\% |
| Cholesterol 57 mg | 19\% |
| Sodium 32 mg | 1\% |
| Total Carbohydrates 14 g | 5\% |
| Dietary Fiber trace | 0\% |
| Protein 2g |  |
| Vitamin A | 2\% |
| Vitamin C | 0\% |
| Calcium | 1\% |
| Iron | 2\% |

[^0]
[^0]:    * Percent Daily Values are based on a 2000 calorie diet.

