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 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: 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

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

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Calories (kcal):	85	Vitamin B6 (mg):	trace
% Calories from Fat:	28.1%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	64.1%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.8%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	3g	Folacin (mcg):	6mcg
Saturated Fat (g):	1g	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	በ በ በ%
Cholesterol (mg):	57mg		
Carbohydrate (g):	14g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	32mg	Vegetable:	0
Potassium (mg):	19mg	Fruit:	0
Calcium (mg):	7mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1/2
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	0mg	•	
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 3g Saturated Fat 1g Cholesterol 57mg Sodium 32mg Total Carbohydrates 14g Dietary Fiber trace Protein 2g	4% 6% 19% 1% 5% 0%		
Vitamin A Vitamin C Calcium Iron	2% 0% 1% 2%		

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