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# Chocolate Bliss Cheesecake

**Recipe Rating:** ★★★★★  
**Prep Time:** 30 min  
**Total Time:** 5 hr 30 min  
**Makes:** 12 servings



- 18 OREO Chocolate Sandwich Cookies, finely crushed (about 1-1/2 cups)
- 2 Tbsp. butter or margarine, melted
- 3 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 3/4 cup sugar
- 1 tsp. vanilla
- 1 pkg. (8 squares) BAKER'S Semi-Sweet Baking Chocolate, melted, cooled slightly
- 3 eggs

**PREHEAT** oven to 325°F if using a silver 9-inch springform pan (or to 300°F if using a dark nonstick 9-inch springform pan). Mix cookie crumbs and butter; press firmly onto bottom of pan.

**BEAT** cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add melted chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

**BAKE** 55 min. to 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Store leftover cheesecake in refrigerator.

### KRAFT KITCHENS TIPS

#### Size It Up

Sweets can add enjoyment to a balanced diet, but remember to keep tabs on portions.

#### Special Extra

Dust entire surface of cooled cheesecake with cocoa powder using a wire mesh strainer. For a festive Valentine's Day garnish, create a heart-shaped design by topping dusted cheesecake with a heart-shaped stencil and sprinkling with powdered sugar.

### NUTRITION INFORMATION

#### Nutrition (per serving)

<b>Calories</b>	460	<b>Total fat</b>	32 g	<b>Saturated fat</b>	19 g	<b>Cholesterol</b>	120 mg
<b>Sodium</b>	370 mg	<b>Carbohydrate</b>	37 g	<b>Dietary fiber</b>	2 g	<b>Sugars</b>	29 g
<b>Protein</b>	7 g	<b>Vitamin A</b>	15 %DV	<b>Vitamin C</b>	0 %DV	<b>Calcium</b>	6 %DV
<b>Iron</b>	10 %DV						

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