

Triple Chocolate Cheesecake



Prep:

25 mins

Total:

4 hours 15 mins

Sirve:

16 servings

Pieza:

Saladmaster Food Processor
12" Electric Oil Core Skillet

Valora: ★★★★★

Contribuido por:

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Descripción de la Receta:

Looking for an easy dessert to take to any party or gathering? Cheesecake is always a crowd favorite, mix things up and add some chocolate to create this deliciously, decadent dessert that will have your guests wondering how something so delicious is sugar-free and low-carb. This recipe uses an alternative sweetener called erythritol.

Erythritol is described as having a zero glycemic index, and it has not been found to affect blood sugar or insulin levels. For these reasons, erythritol is popular with people on low-carb diets and those with diabetes.

Crust

1 cup
hazelnuts, shredded, use Cone #1
3 tbsp
butter, shredded, freeze and use Cone #1
1 tsp
erythritol sweetner
1 tbsp
unsweetened cocoa powder

Cheesecake Filling

28
oz cream cheese,
softened
 $\frac{1}{2}$
cup sour
cream
2
eggs, whole $\frac{1}{4}$

cup heavy whipping cream $\frac{1}{2}$ cup erythritol sweetner 1
 cup unsweetened dark chocolate chips, 3
 melted
 tbsps unsweetened cocoa powder **Chocolate**
Ganache

$\frac{1}{2}$ cup unsweetened dark chocolate chips **Preparación :**

1. Using your Food Processor, shred the hazelnuts and the frozen butter using Cone #1. Combine until crumbly. Add the mixture to the skillet and press out with your hands to create an even layer in the skillet to form your crust.
2. In a large bowl, add all of your cheesecake filling ingredients and combine. This step will be according to your preference. You can whisk the mixture until it's a smooth consistency or leave it chunky to create cream cheese chunks throughout the cheesecake.
3. Once combined, add the mixture over the crust and evenly distribute throughout the skillet and cover.
4. Set temperature to 250°F/120°C and cook for 2 hours.
5. Turn off the skillet and place it in the refrigerator to chill for 1-2 hours to set before serving. This will vary depending on your refrigerator cooling settings.

Información nutricional por ración

Calorías: 366
Grasa Total: 34g
Grasa 17g
Saturada:
Colesterol: 88mg
Sodio: 192mg
Carbohidratos: 13g
Fibra 4g
Dietética:
Azúcar: 2g
Proteína: 7g