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# Triple-Chocolate Cheesecake

*Eating Well Magazine*

Preparation Time: 25 minutes

Start to Finish Time: 14 hours

## CRUST

**2/3 cup old-fashioned rolled oats**

**8 sheets chocolate graham crackers**

**2 tablespoons dark brown sugar**

**1/8 teaspoon salt**

**1 tablespoon butter, melted**

**1 large egg white**

**baking spray with flour**

## FILLING

**1 cup granulated sugar**

**1/4 cup unsweetened cocoa**

**2 tablespoons cake flour**

**1/4 teaspoon salt**

**12 ounces fat-free cream cheese, softened**

**10 ounces 1/3-less-fat-cream cheese, softened**

**4 large eggs, room temperature**

**1 teaspoon vanilla extract**

**1 ounce milk chocolate, melted and cooled**

**2 cups frozen light whipped topping, thawed and divided**

**1 cup raspberries**

Preheat the oven to 350 degrees.

Prepare the crust: Spread the oats on a baking sheet. Bake for 10 minutes or until lightly browned, stirring after 5 minutes. Cool.

In a food processor, combine the oats, crackers, brown sugar and salt. Process until finely ground. Add the butter and egg white. Process until moist. Press the mixture into the bottom and 1-1/2 inches up the sides of a nine-inch springform pan coated with cooking spray.

Bake for 22 minutes. Cool completely on a wire rack. Reduce the oven temperature to 325 degrees.

Prepare the filling: In a bowl, sift together the granulated sugar, cocoa, flour and 1/4 teaspoon of salt.

Place the cheeses in a large bowl. Beat with a mixer at medium speed until smooth. Add the eggs, one at a time, beating well after each addition. Add the vanilla and chocolate, beating at low speed just until combined. Sprinkle the sugar mixture over the top of the cheese mixture. Beat at low speed until combined. Fold one cup of whipped topping into the mixture. Pour the mixture into the prepared pan, smoothing the top.

Bake for one hour or until the cheesecake center barely moves when the pan is touched.

Remove the cheesecake from the oven. Run a knife around the outside edge. Cool to room temperature.

Cover and chill for eight hours or overnight.

Slice the cheesecake into fourteen slices. Top each serving with about one tablespoon of whipped topping. Divide the berries among the servings.

Yield: 14 servings

## Dessert

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*Per Serving (excluding unknown items): 2176 Calories; 51g Fat (20.9% calories from fat); 96g Protein; 338g Carbohydrate; 21g Dietary Fiber; 912mg Cholesterol; 3144mg Sodium. Exchanges: 3 Grain(Starch); 11 Lean Meat; 1 Fruit; 6 1/2 Fat; 18 1/2 Other Carbohydrates.*