

## Triple Chocolate Cheesecake



### Prep:

25 mins

### Total:

4 hours 15 mins

### Makes:

16 servings

### Utensil:

Saladmaster Food Processor

12" Electric Oil Core Skillet

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### Contributed By:

Diana Valenciano

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### Recipe Description:

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 sweetener

1

tbsp

unsweetened cocoa powder

## Cheesecake Filling

28

oz

cream cheese, softened

<sup>1</sup>?<sub>2</sub>

cup

sour cream

2

eggs, whole

<sup>1</sup>?<sub>4</sub>

cup

heavy whipping cream

<sup>1</sup>?<sub>2</sub>

cup

erythritol sweetener

1

cup

unsweetened dark chocolate chips, melted

3

tbsp

unsweetened cocoa powder

## Chocolate Ganache

<sup>1</sup>?<sub>2</sub>

cup

unsweetened dark chocolate chips

3 tbsp

cup

heavy whipping cream

<sup>1</sup>?<sub>8</sub>

tsp

erythritol sweetener

hazelnuts, shredded, use Cone #1 (topping)

**Directions:**

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.

Nutritional Information per Serving

**Calories:**

366

**Total Fat:**

34g

**Saturated Fat:**

17g

**Cholesterol:**

88mg

**Sodium:**

192mg

**Total Carbs:**

13g

**Dietary Fiber:**

4g

**Sugar:**

2g

**Protein:**

7g