



Aunt Peggy's Cheesecake with Praline Topping

 Vegetarian

READY IN



90 min.

SERVINGS



8

CALORIES



682 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted 1 stick
- ☐ 2 tablespoons cornstarch
- ☐ 16 ounce cream cheese softened
- ☐ 1 cup plus dark
- ☐ 3 eggs
- ☐ 1.5 cups graham cracker crumbs
- ☐ 2 tablespoons brown sugar light

- ☐ 0.5 cup pecans chopped
- ☐ 1 cup sugar
- ☐ 1 tablespoon sugar
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ ladle
- ☐ oven
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ In a medium bowl combine the butter, crumbs, and sugar until well blended. Press into the bottom and 1-inch up the sides of a 9-inch springform pan, using the back of a large spoon.
- ☐ In a large bowl, using a hand mixer, beat the cream cheese, sugar, eggs, and vanilla until creamy.
- ☐ Pour into the prepared crust and bake for 35 to 45 minutes. Be sure the center is firm before removing the cheesecake from the oven.
- ☐ Remove the pan from the oven to a rack and allow it to cool completely. Release the springform and transfer the cake to a platter to serve.
- ☐ In a small heavy saucepan, stir together the brown sugar and cornstarch. Stir in the corn syrup and cook over medium heat, stirring constantly, until thick.
- ☐ Remove the pan from the heat and stir in nuts and vanilla. Cool slightly.
- ☐ Ladle the praline topping over the cooled cheesecake and serve. Store any leftovers in the refrigerator.

Nutrition Facts



PROTEIN 4.22% **FAT 50.04%** **CARBS 45.74%**

Properties

Glycemic Index:48.9, Glycemic Load:57.63, Inflammation Score:-6, Nutrition Score:7.9852173678253%

Flavonoids

Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg

Nutrients (% of daily need)

Calories: 682.01kcal (34.1%), Fat: 39.15g (60.22%), Saturated Fat: 19.93g (124.56%), Carbohydrates: 80.5g (26.83%), Net Carbohydrates: 79.3g (28.84%), Sugar: 68.59g (76.21%), Cholesterol: 149.15mg (49.72%), Sodium: 463.88mg (20.17%), Alcohol: 0.17g (100%), Alcohol %: 0.12% (100%), Protein: 7.42g (14.84%), Vitamin A: 1208.93IU (24.18%), Manganese: 0.37mg (18.26%), Selenium: 11.83µg (16.9%), Vitamin B2: 0.27mg (15.68%), Phosphorus: 152.53mg (15.25%), Calcium: 95.38mg (9.54%), Iron: 1.38mg (7.66%), Zinc: 1.15mg (7.64%), Vitamin E: 1.09mg (7.24%), Magnesium: 28.7mg (7.18%), Vitamin B1: 0.11mg (7.06%), Copper: 0.14mg (6.79%), Vitamin B5: 0.66mg (6.64%), Folate: 22.06µg (5.51%), Potassium: 180.9mg (5.17%), Vitamin B12: 0.3µg (4.93%), Fiber: 1.21g (4.83%), Vitamin B6: 0.1mg (4.77%), Vitamin B3: 0.76mg (3.79%), Vitamin K: 2.47µg (2.35%), Vitamin D: 0.33µg (2.2%)