



## Best Coffeehouse Cheesecake

READY IN



382 min.

SERVINGS



22

CALORIES



210 kcal

### Ingredients

- 2 Tbsp butter melted
- 24 oz philadelphia cream cheese softened
- 3 eggs
- 6 Tbsp strong gevalia bold majestic roast cooled brewed
- 0.8 cup sugar
- 1.3 cups vanilla creme-filled chocolate sandwich cookies crushed finely
- 0.3 cup planters walnuts finely chopped

### Equipment

- bowl

- frying pan
- oven
- knife
- blender
- springform pan

## Directions

- Heat oven to 325F.
- Mix cookie crumbs, nuts and butter; press onto bottom of 9-inch springform pan.
- Bake 12 min.
- Beat cream cheese and sugar in large bowl with mixer until blended.
- Add coffee; mix well.
- Add eggs, 1 at a time, beating after each just until blended.
- Pour over crust.
- Bake 50 to 55 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

## Nutrition Facts



## Properties

Glycemic Index:7.59, Glycemic Load:5.25, Inflammation Score:-3, Nutrition Score:3.9895652104169%

## Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg

## Nutrients (% of daily need)

Calories: 210.06kcal (10.5%), Fat: 15.26g (23.47%), Saturated Fat: 7.75g (48.46%), Carbohydrates: 15.24g (5.08%), Net Carbohydrates: 14.86g (5.4%), Sugar: 11.74g (13.04%), Cholesterol: 56.33mg (18.78%), Sodium: 151.04mg (6.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.21g (8.42%), Vitamin A: 480.54IU (9.61%), Selenium: 5.75µg (8.22%), Vitamin B2: 0.14mg (7.97%), Iron: 1.39mg (7.7%), Phosphorus: 68.54mg (6.85%), Manganese: 0.13mg (6.4%), Vitamin E: 0.6mg (3.97%), Vitamin B6: 0.08mg (3.76%), Calcium: 37.54mg (3.75%), Copper: 0.07mg (3.74%), Zinc: 0.52mg (3.49%), Vitamin B5: 0.33mg (3.32%), Vitamin B12: 0.19µg (3.25%), Folate: 12.92µg (3.23%),

Vitamin K: 3.3µg (3.14%), Magnesium: 11.57mg (2.89%), Vitamin B3: 0.56mg (2.78%), Potassium: 93.43mg (2.67%),  
Vitamin B1: 0.04mg (2.66%), Fiber: 0.38g (1.53%)