



Butter Pecan Cheesecake with Chocolate Glaze

READY IN



485 min.

SERVINGS



16

CALORIES



400 kcal

DESSERT

Ingredients

- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup pecans finely chopped
- ☐ 1 tablespoon powdered sugar
- ☐ 24 oz cream cheese softened
- ☐ 1 cup brown sugar packed
- ☐ 4 eggs
- ☐ 0.5 teaspoon dave's vanilla and coffee syrup

- ☐ 1 teaspoon vanilla
- ☐ 0.5 cup semi chocolate chips
- ☐ 0.3 cup whipping cream (heavy)
- ☐ 1 tablespoon brown sugar packed
- ☐ 1 tablespoon butter
- ☐ 0.5 cup cashew pieces

Equipment

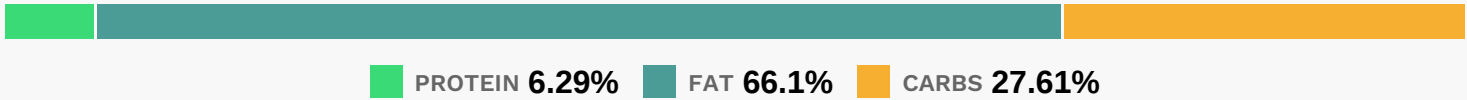
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 400°F. In medium bowl, beat all crust ingredients with electric mixer on low speed until crumbly. Pat dough in bottom and 1 1/2 inches up sides of ungreased 9-inch springform pan.
- ☐ Bake about 7 minutes or until golden brown. Cool 5 minutes.
- ☐ Reduce oven temperature to 325°F. Beat cream cheese in large bowl with electric mixer on medium speed until smooth. Beat in 1 cup brown sugar until creamy. Beat in eggs, butter flavoring and vanilla, scraping bowl occasionally, until smooth.
- ☐ Pour into partially baked crust.
- ☐ Bake about 1 hour 10 minutes or until center is almost set. Cool 15 minutes (center will sink slightly).
- ☐ Meanwhile, heat chocolate chips and whipping cream in 1-quart saucepan over low heat, stirring constantly, until melted and smooth.
- ☐ Spread chocolate glaze on top of cheesecake.

- ☐ Heat 1 tablespoon brown sugar, 1 tablespoon butter and the pecan halves in 8-inch nonstick skillet over low heat, stirring frequently, until sugar is melted and pecans are toasted.
- ☐ Spread on waxed paper; cool 5 minutes. Arrange sugared pecans along edge of top of cheesecake. Cool 2 hours at room temperature. Refrigerate 4 hours or overnight. Run metal spatula along side of cheesecake to loosen; remove side of pan. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:14.82, Glycemic Load:5.36, Inflammation Score:-6, Nutrition Score:7.476086937539%

Flavonoids

Cyanidin: 0.37mg, Cyanidin: 0.37mg, Cyanidin: 0.37mg, Cyanidin: 0.37mg Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg

Nutrients (% of daily need)

Calories: 399.61kcal (19.98%), Fat: 29.88g (45.97%), Saturated Fat: 12.9g (80.6%), Carbohydrates: 28.09g (9.36%), Net Carbohydrates: 26.96g (9.81%), Sugar: 18.88g (20.98%), Cholesterol: 88.41mg (29.47%), Sodium: 230.64mg (10.03%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Caffeine: 4.84mg (1.61%), Protein: 6.39g (12.79%), Vitamin A: 974.93IU (19.5%), Manganese: 0.37mg (18.27%), Selenium: 11.38µg (16.25%), Phosphorus: 128.28mg (12.83%), Vitamin B2: 0.21mg (12.15%), Copper: 0.23mg (11.69%), Magnesium: 34.5mg (8.63%), Vitamin B1: 0.12mg (7.89%), Iron: 1.42mg (7.89%), Calcium: 72.87mg (7.29%), Zinc: 0.96mg (6.4%), Folate: 25.42µg (6.36%), Vitamin E: 0.88mg (5.9%), Vitamin B5: 0.56mg (5.62%), Potassium: 178.73mg (5.11%), Fiber: 1.12g (4.48%), Vitamin B6: 0.08mg (3.99%), Vitamin B12: 0.22µg (3.59%), Vitamin B3: 0.66mg (3.3%), Vitamin K: 2.97µg (2.83%), Vitamin D: 0.28µg (1.86%)