



Caramel Apple-Brownie Cheesecake

 Vegetarian

READY IN



240 min.

SERVINGS



12

CALORIES



558 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.5 cup butter melted
- ☐ 12 servings mrs richardson's butterscotch caramel sauce
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- ☐ 16 oz cream cheese softened
- ☐ 4 large eggs divided
- ☐ 1 cup flour all-purpose

- ☐ 1.5 cups apples i use 2 granny smith apples diced peeled
- ☐ 0.5 cup granulated sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.8 cup pecans chopped
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract

Equipment

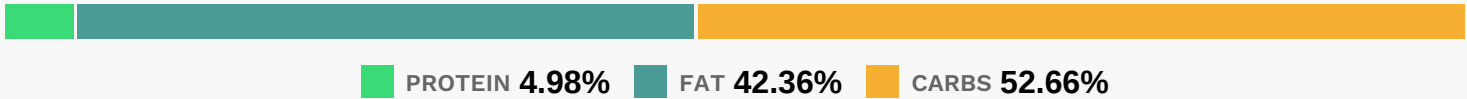
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ stand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 350
- ☐ Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until lightly toasted and fragrant, stirring halfway through. Reduce oven temperature to 325
- ☐ Sprinkle pecans over bottom of a greased and floured shiny 9-inch springform pan.
- ☐ Beat cream cheese, granulated sugar, and vanilla at medium speed with a heavy-duty electric stand mixer until blended and smooth.
- ☐ Add 3 eggs, 1 at a time, beating just until blended after each addition.
- ☐ Whisk together brown sugar, melted butter, and remaining egg in a large bowl until blended.
- ☐ Stir together flour and next 3 ingredients; add to brown sugar mixture, and stir until blended. Stir in apples. Spoon batter into prepared pan. Carefully spoon cream cheese mixture over batter.
- ☐ Bake at 325 for 1 hour and 10 minutes or until set.

- ☐ Remove from oven, and gently run a knife around outer edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool completely in pan on a wire rack (about 2 hours).
- ☐ Transfer to a serving plate.
- ☐ Meanwhile, prepare Caramel Apple Topping and Caramel Sauce. Reserve 1 cup Caramel Sauce for another use. Spoon topping over cheesecake; drizzle with 1/2 cup Caramel Sauce.

Nutrition Facts



Properties

Glycemic Index:30.09, Glycemic Load:12.82, Inflammation Score:-5, Nutrition Score:8.1769564359084%

Flavonoids

Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg, Cyanidin: 0.98mg Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg Catechin: 0.7mg, Catechin: 0.7mg, Catechin: 0.7mg, Catechin: 0.7mg Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg, Epigallocatechin: 0.42mg Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.63mg, Quercetin: 0.63mg, Quercetin: 0.63mg, Quercetin: 0.63mg

Nutrients (% of daily need)

Calories: 558.33kcal (27.92%), Fat: 27.32g (42.03%), Saturated Fat: 13.46g (84.13%), Carbohydrates: 76.43g (25.48%), Net Carbohydrates: 75.03g (27.28%), Sugar: 66.27g (73.63%), Cholesterol: 120.51mg (40.17%), Sodium: 562.82mg (24.47%), Alcohol: 0.11g (100%), Alcohol %: 0.07% (100%), Protein: 7.23g (14.46%), Manganese: 0.47mg (23.41%), Selenium: 13.46µg (19.23%), Vitamin A: 918.75IU (18.38%), Phosphorus: 146.55mg (14.66%), Vitamin B2: 0.23mg (13.69%), Calcium: 123.75mg (12.38%), Vitamin B1: 0.15mg (9.69%), Folate: 34.25µg (8.56%), Vitamin B5: 0.73mg (7.35%), Vitamin B12: 0.39µg (6.53%), Iron: 1.13mg (6.28%), Copper: 0.13mg (6.28%), Vitamin E: 0.89mg (5.95%), Potassium: 197.41mg (5.64%), Fiber: 1.4g (5.6%), Magnesium: 21.96mg (5.49%), Zinc: 0.81mg (5.38%), Vitamin B6: 0.08mg (3.96%), Vitamin B3: 0.77mg (3.87%), Vitamin D: 0.33µg (2.22%), Vitamin K: 2.17µg (2.07%), Vitamin C: 1.2mg (1.45%)