



Caramel-Apple Butter Cheesecake

READY IN



505 min.

SERVINGS



16

CALORIES



392 kcal

DESSERT

Ingredients

- 1.5 cups cookie crumbs
- 0.3 cup butter melted
- 20 individually wrapped caramels
- 0.8 cup spiced apple butter
- 24 oz cream cheese softened
- 0.3 cup sugar
- 2 tablespoons flour all-purpose
- 3 eggs
- 30 individually wrapped caramels

0.5 cup frangelico

Equipment

bowl

frying pan

sauce pan

oven

knife

hand mixer

aluminum foil

microwave

spatula

springform pan

Directions

- Heat oven to 300°F. Wrap outside of 9- or 10-inch springform pan in heavy-duty foil. In small bowl, mix cookie crumbs and butter. Press in bottom and 1/2 inch up sides of ungreased pan.
- In medium microwavable bowl, microwave 20 caramels and 1/2 cup of the apple butter uncovered on High 2 1/2 to 3 minutes, stirring every 30 seconds, until melted. Stir in remaining 1/4 cup apple butter; set aside to cool.
- In large bowl, beat cream cheese, sugar and flour with electric mixer on medium speed about 1 minute or until smooth and creamy. On low speed, beat in eggs, 1 at a time. Reserve 1/2 cup batter. Fold caramel mixture into remaining batter without mixing it in completely, leaving a few streaks.
- Pour over crust. Drop spoonfuls of reserved batter over the top.
- Cut through batter several times with knife for marbled design.
- Bake 1 hour 15 minutes to 1 hour 25 minutes or until center looks almost set when pan is jiggled. Without releasing side of pan, run metal spatula carefully around cheesecake to loosen. Turn oven off; open oven door at least 4 inches. Leave cheesecake in oven 30 minutes, then remove from oven; cool completely at room temperature, about 2 hours. Cover and refrigerate at least 4 hours or overnight. Run metal spatula around cheesecake to loosen again.

- Remove side of pan; leave cheesecake on bottom of pan to serve.
- In 1-quart saucepan, heat 30 caramels and the half-and-half over low heat, stirring frequently, until caramels are completely melted.
- Serve warm or cool over slices of cheesecake.

Nutrition Facts



Properties

Glycemic Index:22.88, Glycemic Load:22.72, Inflammation Score:-5, Nutrition Score:5.2460869187894%

Nutrients (% of daily need)

Calories: 392.01kcal (19.6%), Fat: 23.31g (35.87%), Saturated Fat: 10.98g (68.65%), Carbohydrates: 41.93g (13.98%), Net Carbohydrates: 41.58g (15.12%), Sugar: 31.91g (35.46%), Cholesterol: 75.83mg (25.28%), Sodium: 290.38mg (12.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.78g (11.55%), Vitamin A: 766.62IU (15.33%), Vitamin B2: 0.25mg (14.94%), Selenium: 7.72µg (11.03%), Phosphorus: 106.53mg (10.65%), Calcium: 93.3mg (9.33%), Vitamin E: 0.94mg (6.28%), Vitamin B5: 0.6mg (6.04%), Vitamin B1: 0.09mg (5.82%), Manganese: 0.1mg (4.94%), Folate: 18.43µg (4.61%), Potassium: 157.23mg (4.49%), Vitamin B12: 0.26µg (4.4%), Zinc: 0.52mg (3.45%), Vitamin B6: 0.07mg (3.38%), Iron: 0.6mg (3.34%), Magnesium: 12.28mg (3.07%), Vitamin K: 2.63µg (2.51%), Vitamin B3: 0.46mg (2.32%), Copper: 0.04mg (1.99%), Fiber: 0.35g (1.38%), Vitamin D: 0.17µg (1.1%)