



WHATSheATE



## Caramel-Apple Butter Cheesecake

READY IN



505 min.

SERVINGS



16

CALORIES



402 kcal

DESSERT

### Ingredients

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

☐ 0.3 cup sugar

## Equipment

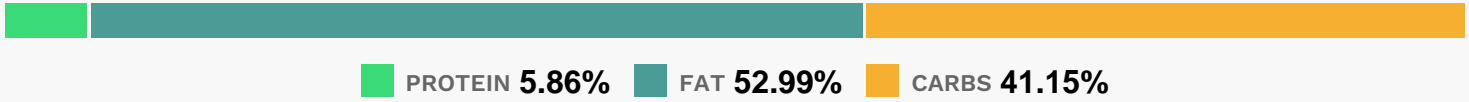
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ aluminum foil
- ☐ microwave
- ☐ spatula
- ☐ springform pan

## Directions

- ☐ Heat oven to 300F. 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:5.4726086945637%

## Nutrients (% of daily need)

Calories: 401.92kcal (20.1%), Fat: 24.18g (37.21%), Saturated Fat: 11.51g (71.97%), Carbohydrates: 42.25g (14.08%), Net Carbohydrates: 41.91g (15.24%), Sugar: 32.22g (35.8%), Cholesterol: 78.47mg (26.16%), Sodium: 294.99mg (12.83%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.01g (12.03%), Vitamin A: 793.39IU (15.87%), Vitamin B2: 0.27mg (15.8%), Selenium: 7.97µg (11.38%), Phosphorus: 113.72mg (11.37%), Calcium: 101.39mg (10.14%), Vitamin E: 0.96mg (6.41%), Vitamin B5: 0.63mg (6.26%), Vitamin B1: 0.09mg (5.97%), Manganese: 0.1mg (4.94%), Potassium: 167.21mg (4.78%), Folate: 18.66µg (4.66%), Vitamin B12: 0.28µg (4.64%), Zinc: 0.55mg (3.65%), Vitamin B6: 0.07mg (3.57%), Iron: 0.6mg (3.36%), Magnesium: 13.04mg (3.26%), Vitamin K: 2.73µg (2.6%), Vitamin B3: 0.47mg (2.37%), Copper: 0.04mg (2.02%), Fiber: 0.35g (1.38%), Vitamin D: 0.17µg (1.1%)