Caramel Cappuccino Cheesecake

READY IN	SERVINGS	CALORIES
530 min.	16	420 kcal

DESSERT

Ingredients

- [ ] 0.3 cup butter melted
- [ ] 0.3 cup mrs richardson's butterscotch caramel sauce
- [ ] 1.3 cups cookie crumbs (from 15-oz box)
- [ ] 32 oz cream cheese softened
- [ ] 4 eggs
- [ ] 1.5 cups granulated sugar
- [ ] 2 tablespoons granulated sugar
- [ ] 1 teaspoon ground cinnamon
- [ ] 2 tablespoons espresso powder instant

- [ ] 2 teaspoons vanilla
- [ ] 1 cup whipping cream

Equipment

- [ ] bowl
- [ ] frying pan
- [ ] oven
- [ ] knife
- [ ] hand mixer
- [ ] aluminum foil
- [ ] springform pan

Directions

- [ ] Heat oven to 300F. Wrap outside of 10-inch springform pan with foil. In small bowl, mix cookie crumbs and melted butter with fork. Press mixture evenly over bottom of pan. Refrigerate crust while preparing filling.
- [ ] In small bowl, stir coffee granules and vanilla until coffee is dissolved; set aside.
- [ ] In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Gradually add 1 1/2 cups sugar, beating until light and fluffy.
- [ ] Add eggs, one at a time, beating well after each addition.
- [ ] Add espresso mixture, cinnamon and 1/4 cup caramel topping; beat about 30 seconds or until mixture is well blended.
- [ ] Pour over crust in pan.
- [ ] Bake 1 hour 10 minutes to 1 hour 20 minutes or until cheesecake is set 1 1/2 inches from edge and center is slightly jiggly. Turn oven off; open oven door at least 4 inches.
- [ ] Let cheesecake remain in oven 30 minutes.
- [ ] Remove cheesecake from oven. Run knife around edge of pan to loosen; cool 30 minutes at room temperature. Cover; refrigerate 6 hours or overnight.
- [ ] Remove side of pan. In chilled medium bowl, beat 1 cup whipping cream and 2 tablespoons sugar on high speed until soft peaks form.

- [ ] Spread whipped cream over top of cheesecake; drizzle 1/4 cup caramel topping over whipped cream.

Nutrition Facts

PROTEIN **5.5%** FAT **65.06%** CARBS **29.44%**

Properties

Glycemic Index:14.76, Glycemic Load:18.11, Inflammation Score:-6, Nutrition Score:5.3852173796167%

Nutrients (% of daily need)

Calories: 419.95kcal (21%), Fat: 30.89g (47.53%), Saturated Fat: 16.45g (102.79%), Carbohydrates: 31.46g (10.49%), Net Carbohydrates: 31.3g (11.38%), Sugar: 26.58g (29.54%), Cholesterol: 114.99mg (38.33%), Sodium: 271.23mg (11.79%), Alcohol: 0.17g (100%), Alcohol %: 0.18% (100%), Caffeine: 19.63mg (6.54%), Protein: 5.87g (11.74%), Vitamin A: 1176.67IU (23.53%), Vitamin B2: 0.24mg (14.08%), Selenium: 9.43µg (13.48%), Phosphorus: 100.43mg (10.04%), Calcium: 77.18mg (7.72%), Vitamin E: 1.05mg (6.97%), Vitamin B5: 0.56mg (5.63%), Folate: 17.31µg (4.33%), Vitamin B12: 0.26µg (4.27%), Manganese: 0.08mg (3.96%), Potassium: 138.66mg (3.96%), Zinc: 0.51mg (3.38%), Vitamin B1: 0.05mg (3.23%), Vitamin B6: 0.06mg (3.1%), Iron: 0.55mg (3.06%), Vitamin D: 0.46µg (3.05%), Magnesium: 11.02mg (2.75%), Vitamin B3: 0.51mg (2.53%), Vitamin K: 2.61µg (2.49%), Copper: 0.03mg (1.49%)