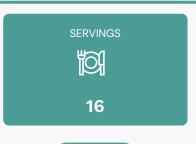


Caramel Cappuccino Cheesecake







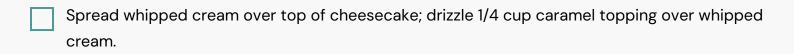
DESSERT

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	
Εq	uipment	
	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 11/2 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.	



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 B1: 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%)