



Caramel Cappuccino Cheesecake

 Popular

READY IN



530 min.

SERVINGS



16

CALORIES



428 kcal

DESSERT

Ingredients

- 1.3 cups cookie crumbs (from 15-oz box)
- 0.3 cup butter melted
- 2 tablespoons espresso powder instant
- 2 teaspoons vanilla
- 32 oz cream cheese softened
- 1.5 cups granulated sugar
- 4 eggs
- 1 teaspoon ground cinnamon

- 0.3 cup mrs richardson's butterscotch caramel sauce
- 1 cup whipping cream
- 2 tablespoons granulated sugar
- 0.3 cup mrs richardson's butterscotch caramel sauce

Equipment

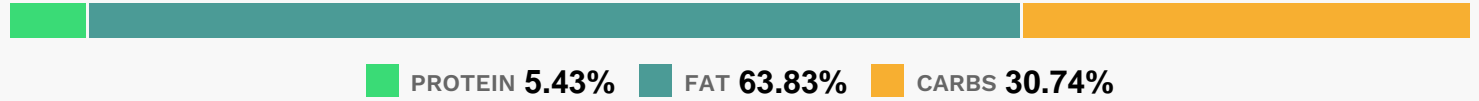
- bowl
- frying pan
- oven
- knife
- hand mixer
- aluminum foil
- springform pan

Directions

- Heat oven to 300°F. 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



Properties

Glycemic Index:14.76, Glycemic Load:18.11, Inflammation Score:-6, Nutrition Score:5.4234782969174%

Nutrients (% of daily need)

Calories: 427.58kcal (21.38%), Fat: 30.89g (47.53%), Saturated Fat: 16.45g (102.79%), Carbohydrates: 33.48g (11.16%), Net Carbohydrates: 33.31g (12.11%), Sugar: 28.6g (31.77%), Cholesterol: 114.99mg (38.33%), Sodium: 283.27mg (12.32%), Alcohol: 0.17g (100%), Alcohol %: 0.18% (100%), Caffeine: 19.63mg (6.54%), Protein: 5.91g (11.83%), Vitamin A: 1179.85IU (23.6%), Vitamin B2: 0.24mg (14.08%), Selenium: 9.48µg (13.54%), Phosphorus: 101.81mg (10.18%), Calcium: 78.91mg (7.89%), Vitamin E: 1.05mg (6.98%), Vitamin B5: 0.57mg (5.69%), Vitamin B12: 0.26µg (4.38%), Folate: 17.38µg (4.35%), Manganese: 0.08mg (4.05%), Potassium: 140.99mg (4.03%), 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: 11.2mg (2.8%), Vitamin B3: 0.51mg (2.53%), Vitamin K: 2.61µg (2.49%), Copper: 0.03mg (1.49%)