

DESSERT

Caramel Macchiato Cheesecake With Caramel Sauce

15 September 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
20 min	20 min	8	\$2.40	951 kcal

Caramel Macchiato Cheesecake With Caramel Sauce is a dessert that serves 8. For \$2.4 per serving, this recipe covers 13% of your daily requirements of vitamins and minerals. One portion of this dish contains about 14g of protein, 63g of fat, and a total of 951 calories.

Ingredients

- ☐ ¼ cup butter, melted
- ☐ 8 servings Caramel Sauce, divided
- ☐ 32 oz packages PHILADELPHIA Cream Cheese, softened
- ☐ 1 cup DOMINO Granulated Sugar
- ☐ 1¼ teaspoons instant espresso
- ☐ 8 servings Garnishes: Caramel Sauce, whipped cream, dark chocolate curls
- ☐ 1¾ cups crushed crisp, sweet cookies (about 27 cookies)
- ☐ 4 large eggs
- ☐ 2 tablespoons heavy cream

EQUIPMENT Frying pan, Oven, Knife, Wire rack, Hand mixer, Springform pan

Method

- 1

Stir together crushed cookies and butter; press mixture on bottom and up sides of a 9-inch springform pan coated with cooking spray.
- 2

Bake at 350 for 10 minutes. Cool on a wire rack. Reduce oven temperature to 32

- 3 Beat cream cheese and sugar at medium speed with an electric mixer until blended.
- 4 Add heavy cream, espresso, and 9 Tbsp. Caramel Sauce, beating at low speed until well blended.
- 5 Add eggs, 1 at a time, beating just until yellow disappears after each addition.
- 6 Pour batter into prepared crust. Cover and chill remaining Caramel Sauce until ready to serve.
- 7 Bake at 325 for 1 hour or until center is almost set.
- 8 Remove cheesecake from oven; gently run a knife around edge of cheesecake to loosen from sides of pan. (Do not remove sides of pan.) Cool completely on a wire rack. Cover and chill 6 hours.
- 9 Release and remove sides of pan from cheesecake.
- 10 Garnish, if desired, and serve with remaining Caramel Sauce.
- 11 Note: For testing purposes only, we used Pepperidge Farm Bordeaux cookies.

Nutrition per serving

951

KCAL

14 g

PROTEIN

63 g

FAT

88 g

CARBS

Saturated Fat	32.6 g · 204% of daily needs
Fibre	0.8 g · 3% of daily needs
Sugar	63.8 g · 71% of daily needs
Sodium	758 mg · 33% of daily needs
Cholesterol	227 mg · 76% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/caramel-macchiato-cheesecake-with-caramel-sauce-142610