



Caramel Pecan Cheesecake Bites

READY IN



210 min.

SERVINGS



70

CALORIES



73 kcal

DESSERT

Ingredients

- 1.5 cups graham cracker crumbs
- 0.3 cup sugar
- 0.3 cup butter melted
- 24 oz cream cheese softened
- 0.7 cup granulated sugar
- 1 teaspoon vanilla
- 0.3 cup whipping cream (heavy)
- 3 eggs
- 0.5 cup cashew pieces coarsely chopped

- 1 tablespoon butter softened
- 1 tablespoon brown sugar packed
- 0.3 cup mrs richardson's butterscotch caramel sauce

Equipment

- bowl
- frying pan
- oven
- hand mixer
- aluminum foil
- cookie cutter

Directions

- Heat oven to 325°. Make Graham Cracker Crust. Line rectangular pan, 15 1/2 x10 1/2 inches, with aluminum foil.
- Mix all ingredients. Press in bottom of pan, using fork.
- Bake 8 to 10 minutes; cool.
- Beat cream cheese in large bowl with electric mixer on medium speed until smooth. Gradually beat in granulated sugar and the vanilla until smooth. Beat in whipping cream. Beat in eggs, one at a time.
- Pour over crust. Stir pecans, butter,
- brown sugar and caramel topping until mixed; drop evenly over cheesecake.
- Bake 30 to 35 minutes or until set and light golden brown around edges.
- Let stand 30 minutes to cool. Cover and refrigerate at least 2 hours but no longer than 48 hours.
- Cut cheesecake with 1 1/4-inch round cookie cutter; place on serving plate.
- Drizzle with additional caramel topping if desired.

Nutrition Facts



■ PROTEIN 6.32% ■ FAT 63.38% ■ CARBS 30.3%

Properties

Glycemic Index:3.81, Glycemic Load:3.01, Inflammation Score:-1, Nutrition Score:1.0904347788057%

Nutrients (% of daily need)

Calories: 72.82kcal (3.64%), Fat: 5.24g (8.06%), Saturated Fat: 2.49g (15.54%), Carbohydrates: 5.63g (1.88%), Net Carbohydrates: 5.54g (2.01%), Sugar: 4.27g (4.74%), Cholesterol: 17.79mg (5.93%), Sodium: 58.68mg (2.55%), Alcohol: 0.02g (100%), Alcohol %: 0.12% (100%), Protein: 1.18g (2.35%), Vitamin A: 190.34IU (3.81%), Phosphorus: 24.39mg (2.44%), Selenium: 1.66µg (2.36%), Vitamin B2: 0.04mg (2.26%), Calcium: 13.81mg (1.38%), Magnesium: 5.02mg (1.25%), Copper: 0.02mg (1.21%), Zinc: 0.16mg (1.09%), Iron: 0.18mg (1.02%), Vitamin E: 0.15mg (1.01%)