



Caramel Pecan Cheesecake Bites

READY IN



210 min.

SERVINGS



70

CALORIES



73 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon brown sugar packed
- ☐ 0.3 cup butter melted
- ☐ 1 tablespoon butter softened
- ☐ 0.3 cup mrs richardson's butterscotch caramel sauce
- ☐ 24 oz cream cheese softened
- ☐ 3 eggs
- ☐ 1.5 cups graham cracker crumbs
- ☐ 0.7 cup granulated sugar
- ☐ 0.5 cup pecans coarsely chopped

- ☐ 0.3 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 0.3 cup whipping cream (heavy)

Equipment

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

Directions

- ☐ Heat oven to 32
- ☐ 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 **5.78%**  FAT **64.82%**  CARBS **29.4%**

Properties

Glycemic Index:3.59, Glycemic Load:2.95, Inflammation Score:-1, Nutrition Score:1.0278260806656%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg

Nutrients (% of daily need)

Calories: 72.62kcal (3.63%), Fat: 5.34g (8.22%), Saturated Fat: 2.46g (15.37%), Carbohydrates: 5.45g (1.82%), Net Carbohydrates: 5.32g (1.94%), Sugar: 4.24g (4.71%), Cholesterol: 17.79mg (5.93%), Sodium: 58.57mg (2.55%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Protein: 1.07g (2.15%), Vitamin A: 190.73IU (3.81%), Vitamin B2: 0.04mg (2.28%), Selenium: 1.5µg (2.14%), Phosphorus: 20.88mg (2.09%), Manganese: 0.03mg (1.72%), Calcium: 13.97mg (1.4%), Vitamin E: 0.15mg (1.02%)