



Caramel-Pecan Cheesecake Pie

 Vegetarian

READY IN



50 min.

SERVINGS



8

CALORIES



412 kcal

DESSERT

Ingredients

- 1 serving dough for single-crust pie
- 8 ounces cream cheese softened
- 0.5 cup sugar
- 4 large eggs divided
- 1 teaspoon vanilla extract
- 1.3 cups pecans chopped
- 12 ounces mrs richardson's butterscotch caramel sauce fat-free
- 1 serving mrs richardson's butterscotch caramel sauce fat-free

Equipment

- bowl
- frying pan
- oven
- whisk
- wire rack
- aluminum foil

Directions

- Preheat oven to 375°.
- Roll out the dough to fit into a 9-in. deep-dish pie plate or cast-iron skillet. Trim and flute edge. In a small bowl, beat cream cheese, sugar, 1 egg and vanilla until smooth.
- Spread into crust; sprinkle with pecans.
- In a small bowl, whisk remaining eggs; gradually whisk in caramel topping until blended.
- Pour slowly over pecans.
- Bake for 35–40 minutes or until lightly browned (loosely cover edge with foil after 20 minutes if crust browns too quickly). Cool on a wire rack 1 hour. Refrigerate 4 hours or overnight before slicing. If desired, garnish with additional ice cream topping.

Nutrition Facts



PROTEIN 6.7% **FAT 51.46%** **CARBS 41.84%**

Properties

Glycemic Index:18.14, Glycemic Load:9.68, Inflammation Score:-4, Nutrition Score:8.4260868922524%

Flavonoids

Cyanidin: 1.83mg, Cyanidin: 1.83mg, Cyanidin: 1.83mg, Cyanidin: 1.83mg Delphinidin: 1.24mg, Delphinidin: 1.24mg, Delphinidin: 1.24mg, Delphinidin: 1.24mg Catechin: 1.23mg, Catechin: 1.23mg, Catechin: 1.23mg, Catechin: 1.23mg Epigallocatechin: 0.96mg, Epigallocatechin: 0.96mg, Epigallocatechin: 0.96mg, Epigallocatechin: 0.96mg Epicatechin: 0.14mg, Epicatechin: 0.14mg, Epicatechin: 0.14mg, Epicatechin: 0.14mg Epigallocatechin 3-gallate: 0.39mg, Epigallocatechin 3-gallate: 0.39mg, Epigallocatechin 3-gallate: 0.39mg, Epigallocatechin 3-gallate:

0.39mg

Nutrients (% of daily need)

Calories: 411.98kcal (20.6%), Fat: 24.58g (37.81%), Saturated Fat: 7.6g (47.48%), Carbohydrates: 44.96g (14.99%), Net Carbohydrates: 43.28g (15.74%), Sugar: 41.47g (46.07%), Cholesterol: 121.63mg (40.54%), Sodium: 298.22mg (12.97%), Alcohol: 0.17g (100%), Alcohol %: 0.16% (100%), Protein: 7.2g (14.4%), Manganese: 0.81mg (40.66%), Selenium: 12.01µg (17.15%), Phosphorus: 147.36mg (14.74%), Vitamin B2: 0.21mg (12.5%), Copper: 0.23mg (11.56%), Vitamin A: 568.04IU (11.36%), Vitamin B1: 0.14mg (9.46%), Zinc: 1.25mg (8.33%), Vitamin B5: 0.77mg (7.74%), Calcium: 77.15mg (7.71%), Magnesium: 28.95mg (7.24%), Fiber: 1.68g (6.72%), Vitamin B12: 0.37µg (6.17%), Iron: 0.98mg (5.46%), Folate: 21.09µg (5.27%), Vitamin E: 0.77mg (5.14%), Potassium: 175.86mg (5.02%), Vitamin B6: 0.09mg (4.75%), Vitamin D: 0.5µg (3.33%), Vitamin B3: 0.34mg (1.71%), Vitamin K: 1.33µg (1.26%)