



Chocolate Caramel Nut Cheesecake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



581 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 24 ounce cream cheese
- ☐ 4.3 ounce bars chocolate-coated caramel-peanut nougat candy chopped
- ☐ 3 eggs
- ☐ 1.3 cups graham cracker crumbs
- ☐ 2 teaspoons vanilla extract
- ☐ 0.8 cup sugar white

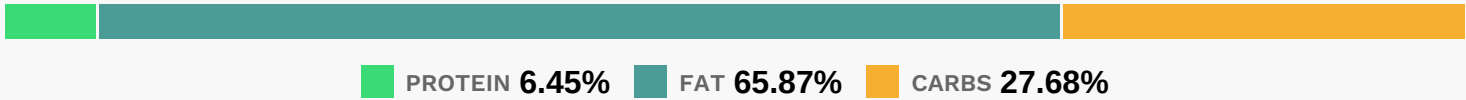
Equipment

- ☐ bowl
- ☐ oven
- ☐ springform pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a small bowl, combine the melted butter, graham cracker crumbs and 1 tablespoon sugar. Press into the bottom of a 9 inch springform pan.
- ☐ Bake in preheated oven for 10 minutes. Allow to cool.
- ☐ In a large bowl, cream the 3/4 cup of sugar and cream cheese together until smooth.
- ☐ Add eggs, one at a time, and vanilla. Stir in chopped candy bar, and pour into baked crust.
- ☐ Bake at 350 degrees F (175 degrees C) for 45 minutes.
- ☐ Let cool and carefully remove the springform pans side.

Nutrition Facts



Properties

Glycemic Index:30.51, Glycemic Load:22.66, Inflammation Score:-7, Nutrition Score:9.8834783512613%

Nutrients (% of daily need)

Calories: 581.17kcal (29.06%), Fat: 42.98g (66.13%), Saturated Fat: 24.35g (152.18%), Carbohydrates: 40.65g (13.55%), Net Carbohydrates: 38.53g (14.01%), Sugar: 28.79g (31.99%), Cholesterol: 159.03mg (53.01%), Sodium: 414.07mg (18%), Alcohol: 0.34g (100%), Alcohol %: 0.28% (100%), Caffeine: 12.25mg (4.08%), Protein: 9.46g (18.93%), Vitamin A: 1368.47IU (27.37%), Phosphorus: 198.66mg (19.87%), Selenium: 13.59µg (19.41%), Vitamin B2: 0.32mg (18.87%), Manganese: 0.32mg (15.76%), Iron: 2.76mg (15.32%), Copper: 0.3mg (15.18%), Magnesium: 52.51mg (13.13%), Calcium: 114.84mg (11.48%), Zinc: 1.41mg (9.38%), Fiber: 2.11g (8.46%), Vitamin B5: 0.81mg (8.08%), Potassium: 270.84mg (7.74%), Vitamin E: 1.12mg (7.45%), Vitamin B12: 0.39µg (6.43%), Folate: 21.6µg (5.4%), Vitamin B6: 0.09mg (4.75%), Vitamin B1: 0.06mg (4.11%), Vitamin B3: 0.75mg (3.77%), Vitamin K: 3.32µg (3.16%), Vitamin D: 0.33µg (2.2%)