



Christmas Cheesecake with English Toffee Filling

READY IN



45 min.

SERVINGS



12

CALORIES



725 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 0.5 cup almonds toasted finely chopped
- ☐ 8 ounces chocolate-covered peanuts english cut into 1/2-inch pieces (such as Skor or Heath bars)
- ☐ 32 ounce cream cheese room temperature
- ☐ 1 cup t brown sugar dark packed ()
- ☐ 4 large eggs
- ☐ 1.5 cups graham cracker crumbs (from 5 ounces graham crackers)
- ☐ 1 drops m&m candies assorted (such as gum and holiday M&M's)

- ☐ 0.3 teaspoon salt
- ☐ 16 ounce cream sour
- ☐ 0.5 cup sugar
- ☐ 0.5 cup toffee chips english (such as Skor)
- ☐ 6 tablespoons butter unsalted melted
- ☐ 1 teaspoon vanilla extract

Equipment

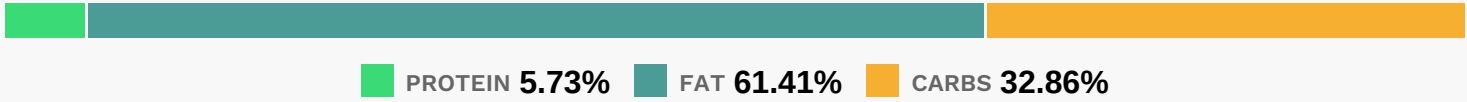
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F.
- ☐ Mix first 5 ingredients in medium bowl.
- ☐ Add butter; stir until moist clumps form. Press mixture over bottom and 1 inch up sides of 10-inch-diameter springform pan.
- ☐ Bake crust until just set, about 5 minutes. Set aside. Reduce oven temperature to 325°F.
- ☐ Beat cream cheese and sugar in large bowl until blended. Beat in eggs 1 at a time, blending well after each addition. Beat in both extracts.
- ☐ Pour half of mixture into prepared crust; sprinkle with toffee pieces.
- ☐ Pour remaining mixture over.
- ☐ Bake until edges are puffed but center is barely set, about 55 minutes.
- ☐ Mix sour cream, sugar and vanilla in medium bowl until smooth.
- ☐ Pour topping over hot cheesecake.
- ☐ Bake cake until topping is just set, about 5 minutes.

- ☐
- Transfer to rack; cool 10 minutes. Run knife between cake and pan sides. Chill cake uncovered overnight.
- ☐
- Remove pan sides and place cake on platter.
- ☐
- Garnish top with candies.

Nutrition Facts



Properties

Glycemic Index:19.34, Glycemic Load:15.91, Inflammation Score:-7, Nutrition Score:10.992608701405%

Flavonoids

Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg Epigallocatechin: 0.15mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Isorhamnetin: 0.16mg, Isorhamnetin: 0.16mg, Isorhamnetin: 0.16mg, Isorhamnetin: 0.16mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 724.76kcal (36.24%), Fat: 50.7g (78%), Saturated Fat: 27.58g (172.39%), Carbohydrates: 61.04g (20.35%), Net Carbohydrates: 59.35g (21.58%), Sugar: 51.09g (56.77%), Cholesterol: 186.54mg (62.18%), Sodium: 416.66mg (18.12%), Alcohol: 0.14g (100%), Alcohol %: 0.09% (100%), Protein: 10.63g (21.27%), Vitamin A: 1646.72IU (32.93%), Vitamin B2: 0.45mg (26.36%), Phosphorus: 225.11mg (22.51%), Selenium: 14.17µg (20.24%), Vitamin E: 2.8mg (18.69%), Calcium: 181.92mg (18.19%), Manganese: 0.23mg (11.73%), Magnesium: 45.61mg (11.4%), Potassium: 361.33mg (10.32%), Vitamin B5: 0.94mg (9.37%), Zinc: 1.37mg (9.12%), Copper: 0.18mg (8.92%), Iron: 1.52mg (8.44%), Vitamin B12: 0.49µg (8.11%), Fiber: 1.69g (6.76%), Folate: 26.46µg (6.61%), Vitamin B6: 0.13mg (6.38%), Vitamin B1: 0.08mg (5.66%), Vitamin B3: 0.83mg (4.16%), Vitamin K: 3.71µg (3.53%), Vitamin D: 0.44µg (2.92%)