



Cinnamon-Crusted Coffee Cheesecake Pie with Caramel Sauce

READY IN



270 min.

SERVINGS



30

CALORIES



151 kcal

DESSERT

Ingredients

- 0.8 cup caramel ice cream topping
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 16 cinnamon graham crackers crushed finely
- 1 Tbsp maxwell house international hazelnut cafã©
- 0.3 cup maxwell house coffee instant cooled prepared
- 0.3 cup butter melted ()
- 1 oz baker's semi-sweet chocolate melted

0.8 cup sugar divided

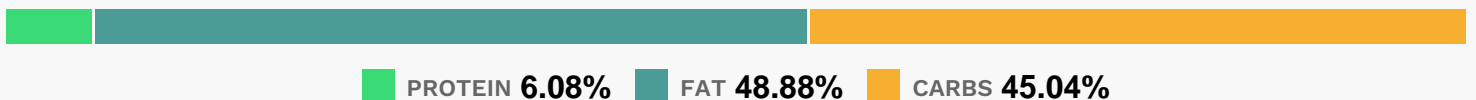
Equipment

- bowl
- sauce pan
- oven
- wire rack
- hand mixer

Directions

- Preheat oven to 350F.
- Mix graham crumbs, 1/4 cup of the sugar and the margarine; press firmly onto bottom and up side of 9-inch pie plate. Refrigerate while preparing filling. Beat cream cheese and remaining 1/2 cup sugar in large bowl with electric mixer on medium speed until well blended.
- Add the 1/3 cup coffee; mix well.
- Add eggs; mix just until blended.
- Pour into crust.
- Bake 35 to 40 minutes or until center is almost set. Cool completely on wire rack. Refrigerate at least 3 hours or overnight.
- Drizzle melted chocolate over pie; refrigerate until set.
- Mix caramel topping and flavored instant coffee in small saucepan; cook on low heat until well blended and heated through, stirring occasionally. Cool to room temperature.
- Cut pie into 10 slices.
- Drizzle 1 Tbsp. of the caramel sauce onto each of 10 dessert plates; top each with a slice of pie and an additional 1-1/2 tsp. of the remaining caramel sauce.

Nutrition Facts



Properties

Glycemic Index:6.2, Glycemic Load:7.74, Inflammation Score:-2, Nutrition Score:2.5173913251771%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg

Nutrients (% of daily need)

Calories: 150.67kcal (7.53%), Fat: 8.34g (12.84%), Saturated Fat: 3.81g (23.79%), Carbohydrates: 17.3g (5.77%), Net Carbohydrates: 16.93g (6.16%), Sugar: 10.87g (12.08%), Cholesterol: 26.24mg (8.75%), Sodium: 139.07mg (6.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 83.36mg (27.79%), Protein: 2.34g (4.67%), Vitamin A: 292.19IU (5.84%), Vitamin B3: 1.05mg (5.27%), Phosphorus: 51.1mg (5.11%), Magnesium: 17.26mg (4.31%), Manganese: 0.08mg (4.18%), Vitamin B2: 0.07mg (4.15%), Potassium: 142.53mg (4.07%), Selenium: 2.72µg (3.89%), Iron: 0.57mg (3.17%), Calcium: 30.27mg (3.03%), Zinc: 0.3mg (2.01%), Vitamin E: 0.28mg (1.85%), Folate: 6.68µg (1.67%), Vitamin B1: 0.02mg (1.63%), Vitamin B5: 0.15mg (1.5%), Fiber: 0.36g (1.45%), Copper: 0.03mg (1.43%), Vitamin B12: 0.07µg (1.22%), Vitamin B6: 0.02mg (1.2%)