



Coffee Cheesecake Pie

READY IN



295 min.

SERVINGS



55

CALORIES



143 kcal

DESSERT

Ingredients

- 55 servings coffee-caramel sauce
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 6 oz oreo pie crust
- 1 oz baker's semi-sweet chocolate
- 0.3 cup freshly strong maxwell house coffee at room temperature brewed
- 0.5 cup sugar

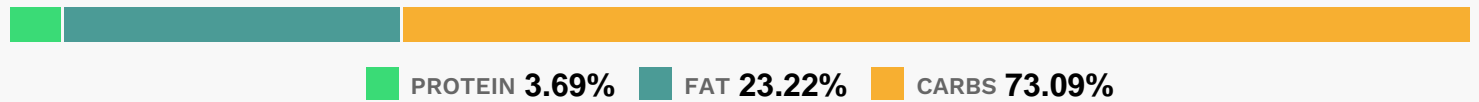
Equipment

- bowl
- oven
- blender

Directions

- Heat oven to 350F.
- Beat cream cheese and sugar in large bowl with mixer until blended.
- Add eggs and coffee; mix just until blended.
- Pour into crust.
- Bake 35 to 40 min. or until center is almost set. Cool completely.
- Refrigerate 3 hours. Melt chocolate as directed on package; drizzle over pie.
- Serve topped with Coffee-Caramel Sauce.

Nutrition Facts



Properties

Glycemic Index:1.77, Glycemic Load:1.39, Inflammation Score:-1, Nutrition Score:1.1908695600603%

Nutrients (% of daily need)

Calories: 142.71kcal (7.14%), Fat: 3.87g (5.96%), Saturated Fat: 1.98g (12.4%), Carbohydrates: 27.44g (9.15%), Net Carbohydrates: 27.34g (9.94%), Sugar: 26.01g (28.9%), Cholesterol: 14.31mg (4.77%), Sodium: 180.35mg (7.84%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.38g (2.77%), Phosphorus: 33.24mg (3.32%), Vitamin A: 155.66IU (3.11%), Calcium: 28.86mg (2.89%), Selenium: 1.77µg (2.54%), Vitamin B2: 0.03mg (2%), Vitamin B12: 0.11µg (1.76%), Manganese: 0.03mg (1.43%), Vitamin B5: 0.14mg (1.4%), Potassium: 46.96mg (1.34%), Magnesium: 4.78mg (1.2%), Folate: 4.49µg (1.12%)