



Coffee Praline Cheesecake

READY IN



290 min.

SERVINGS



50

CALORIES



145 kcal

DESSERT

Ingredients

- 0.8 cup firmly brown sugar packed
- 1.5 cups knudsen cream sour
- 24 oz philadelphia cream cheese softened
- 4 eggs
- 1 cup butterscotch ice cream topping
- 2 tsp maxwell house coffee instant divided
- 0.3 cup butter melted ()
- 1 cup planters pecan halves divided
- 27 square shortbread cookies crushed finely (2 cups crumbs)

- 1 tsp vanilla
- 1 Tbsp water hot

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- hand mixer
- spatula
- springform pan

Directions

- Preheat oven to 350F. Chop 1/4 cup of the pecans; mix with shortbread crumbs and margarine. Press firmly onto bottom and 1 inch up side of 9-inch springform pan; refrigerate until ready to use. Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended.
- Add sour cream, 1 tsp. of the coffee granules and the vanilla; mix well.
- Add eggs, 1 at a time, mixing on low speed after each addition just until blended.
- Pour into crust.
- Bake 1 hour. Turn oven off; leave cheesecake in oven 30 min.
- Remove cheesecake from oven. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Arrange 12 of the pecan halves around outside edge of cheesecake. Refrigerate at least 3 hours or overnight.
- Dissolve remaining 1 tsp. coffee granules in hot water just before serving cheesecake.
- Mix with butterscotch topping in small saucepan; cook on medium-low heat until heated through, stirring frequently. Stir in remaining pecan halves. Spoon over individual servings of cheesecake. Store leftover cheesecake and sauce separately in refrigerator.

Nutrition Facts



■ PROTEIN **5.88%** ■ FAT **63.51%** ■ CARBS **30.61%**

Properties

Glycemic Index:2.02, Glycemic Load:1.94, Inflammation Score:-2, Nutrition Score:2.4604348031723%

Flavonoids

Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg Delphinidin: 0.14mg, Delphinidin: 0.14mg, Delphinidin: 0.14mg, Delphinidin: 0.14mg Catechin: 0.14mg, Catechin: 0.14mg, Catechin: 0.14mg, Catechin: 0.14mg Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg, Epigallocatechin: 0.11mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg

Nutrients (% of daily need)

Calories: 144.57kcal (7.23%), Fat: 10.37g (15.95%), Saturated Fat: 4.46g (27.87%), Carbohydrates: 11.24g (3.75%), Net Carbohydrates: 10.82g (3.94%), Sugar: 7.1g (7.89%), Cholesterol: 30.97mg (10.32%), Sodium: 97.82mg (4.25%), Alcohol: 0.03g (100%), Alcohol %: 0.09% (100%), Protein: 2.16g (4.32%), Manganese: 0.14mg (6.82%), Vitamin A: 290.29IU (5.81%), Vitamin B2: 0.08mg (4.78%), Selenium: 3.03µg (4.33%), Phosphorus: 41.53mg (4.15%), Vitamin E: 0.51mg (3.39%), Calcium: 30.22mg (3.02%), Copper: 0.06mg (2.84%), Vitamin B1: 0.04mg (2.43%), Magnesium: 8.73mg (2.18%), Iron: 0.36mg (2.03%), Zinc: 0.3mg (1.99%), Vitamin B5: 0.2mg (1.97%), Potassium: 67.04mg (1.92%), Folate: 7.52µg (1.88%), Fiber: 0.42g (1.67%), Vitamin B12: 0.08µg (1.34%), Vitamin B6: 0.03mg (1.32%), Vitamin B3: 0.22mg (1.09%), Vitamin K: 1.1µg (1.04%)