



WHATSheATE



Coffeehouse Caramel Macchiato Cheesecake

READY IN



80 min.

SERVINGS



12

CALORIES



528 kcal

DESSERT

Ingredients

- ☐ 0.3 cup pillsbury best® all purpose flour
- ☐ 0.3 cup butter melted
- ☐ 0.3 cup smucker's® sundae caramel syrup flavored
- ☐ 0.5 cup vanilla caramel powdered coffee creamer flavored
- ☐ 32 oz cream cheese softened
- ☐ 4 large eggs room temperature
- ☐ 1.3 cups cinnamon graham cracker crumbs plus a pinch of cinnamon)
- ☐ 3 tablespoons medaglia d'oro® espresso coffee instant
- ☐ 14 oz condensed milk sweetened eagle brand® canned

- ☐ 2 teaspoons vanilla extract
- ☐ 12 servings whipped cream

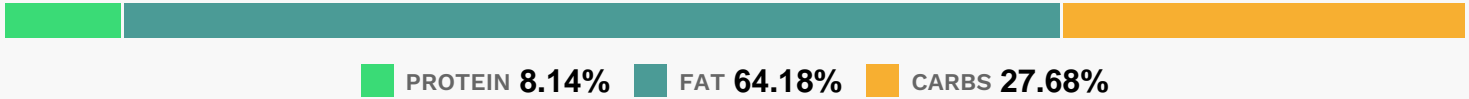
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ springform pan
- ☐ kitchen scale

Directions

- ☐ Preheat the oven to 300°F.
- ☐ Mix graham cracker crumbs and butter in small bowl with a fork. Press firmly into bottom of 9-inch springform pan. Beat the cream cheese in large bowl with an electric mixer on medium until fluffy.
- ☐ Pour sweetened condensed milk over cream cheese. Beat until smooth.
- ☐ Add eggs, flour and vanilla.
- ☐ Mix until well combined, but make sure not to overbeat after adding the eggs. Divide cream cheese mixture in half. If you have a scale, you can weigh it out. Half is about 28 ounces. Stir instant espresso into one half of the mixture until dissolved. If using the liquid coffee creamer, add 1 tablespoon to the espresso mixture.
- ☐ Pour into prepared pan.
- ☐ Sprinkle powdered creamer over the other half of mixture IF USING and stir it in. If you are using the liquid, add the remaining 3 tablespoons of liquid creamer to the vanilla mixture.
- ☐ Mix until well combined.
- ☐ Bake 70 to 80 minutes (70 was fine for me) or until lightly browned and set. Cool. Chill 3 hours.
- ☐ Remove from pan. Top with whipped cream.
- ☐ Drizzle with caramel syrup.

Nutrition Facts



Properties

Glycemic Index:28.5, Glycemic Load:19.15, Inflammation Score:-7, Nutrition Score:9.3152174120364%

Nutrients (% of daily need)

Calories: 528.04kcal (26.4%), Fat: 37.83g (58.2%), Saturated Fat: 21.82g (136.4%), Carbohydrates: 36.72g (12.24%), Net Carbohydrates: 36.33g (13.21%), Sugar: 26.83g (29.81%), Cholesterol: 167.72mg (55.91%), Sodium: 418.39mg (18.19%), Alcohol: 0.23g (100%), Alcohol %: 0.17% (100%), Caffeine: 39.25mg (13.08%), Protein: 10.79g (21.58%), Vitamin A: 1396.51IU (27.93%), Selenium: 18.06µg (25.79%), Vitamin B2: 0.43mg (25.49%), Phosphorus: 231.51mg (23.15%), Calcium: 195.75mg (19.57%), Vitamin B5: 0.98mg (9.84%), Potassium: 323.38mg (9.24%), Vitamin B12: 0.5µg (8.28%), Zinc: 1.13mg (7.54%), Folate: 29.12µg (7.28%), Magnesium: 28.52mg (7.13%), Vitamin E: 1.07mg (7.11%), Vitamin B1: 0.1mg (6.92%), Iron: 1.02mg (5.67%), Vitamin B3: 1.05mg (5.24%), Vitamin B6: 0.1mg (5.05%), Manganese: 0.06mg (3.2%), Vitamin D: 0.42µg (2.82%), Vitamin K: 2.43µg (2.31%), Copper: 0.04mg (2.05%), Fiber: 0.39g (1.57%), Vitamin C: 0.88mg (1.07%)