



Creamy Cappuccino Cheesecake

READY IN



385 min.

SERVINGS



12

CALORIES



489 kcal

DESSERT

Ingredients

- 1.5 cups cookie crumbs
- 0.3 cup sugar
- 0.3 cup butter melted
- 2 tablespoons coffee instant
- 1 tablespoon water hot
- 1 teaspoon vanilla
- 24 oz cream cheese softened
- 1 cup sugar
- 0.5 teaspoon ground cinnamon

- 4 eggs
- 1.5 cups cream sour
- 3 tablespoons sugar
- 1 serving general foods international suisse mocha cafe
- 1 serving cocoa powder unsweetened

Equipment

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

Directions

- Heat oven to 350°F. In small bowl, mix cookie crumbs, 1/4 cup sugar and the butter. Press mixture in bottom and 1 1/2 inches up side of ungreased 10-inch springform pan.
- Bake 10 minutes or until set. Cool 20 minutes.
- Meanwhile, in small bowl, mix coffee granules, water and vanilla; set aside. In large bowl, beat cream cheese with electric mixer on medium speed until light and fluffy.
- Add 1 cup sugar; beat until very soft and creamy. Beat in cinnamon. Beat in 1 egg at a time just until well blended; do not overbeat.
- Add coffee mixture; mix well.
- Pour into cooled baked crust.
- Bake 45 to 50 minutes or until set.
- Meanwhile, in small bowl, blend sour cream and 3 tablespoons sugar.
- Spread sour cream mixture evenly over top of cheesecake; bake 10 to 15 minutes longer or until sour cream is set. Cool on cooling rack 1 1/2 hours. Refrigerate before serving, at least 3 hours or overnight.
- Garnish with chocolate-covered coffee beans.
- Sprinkle lightly with cocoa. Store in refrigerator.

Nutrition Facts

■ PROTEIN 5.73% ■ FAT 62.78% ■ CARBS 31.49%

Properties

Glycemic Index:25.52, Glycemic Load:22.48, Inflammation Score:-6, Nutrition Score:6.7760869562626%

Flavonoids

Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 488.65kcal (24.43%), Fat: 34.65g (53.31%), Saturated Fat: 17.13g (107.04%), Carbohydrates: 39.11g (13.04%), Net Carbohydrates: 38.62g (14.04%), Sugar: 31.11g (34.57%), Cholesterol: 129.22mg (43.07%), Sodium: 297.99mg (12.96%), Alcohol: 0.11g (100%), Alcohol %: 0.1% (100%), Caffeine: 54.33mg (18.11%), Protein: 7.12g (14.24%), Vitamin A: 1199.94IU (24%), Vitamin B2: 0.3mg (17.72%), Selenium: 11.57µg (16.53%), Phosphorus: 128.61mg (12.86%), Calcium: 101.06mg (10.11%), Vitamin E: 1.21mg (8.08%), Vitamin B5: 0.69mg (6.91%), Folate: 24.03µg (6.01%), Manganese: 0.12mg (5.97%), Potassium: 187.5mg (5.36%), Vitamin B12: 0.32µg (5.34%), Iron: 0.87mg (4.83%), Vitamin B1: 0.07mg (4.67%), Magnesium: 18.44mg (4.61%), Zinc: 0.69mg (4.57%), Vitamin B6: 0.08mg (3.98%), Vitamin B3: 0.76mg (3.8%), Vitamin K: 3.28µg (3.13%), Copper: 0.06mg (3.13%), Vitamin D: 0.29µg (1.96%), Fiber: 0.49g (1.95%)