



Creamy Cappuccino Cheesecake

READY IN



385 min.

SERVINGS



12

CALORIES



689 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 12 servings general foods international suisse mocha cafe
- 1.5 cups cookie crumbs
- 24 oz cream cheese softened
- 4 eggs
- 0.5 teaspoon ground cinnamon
- 2 tablespoons coffee instant
- 1.5 cups cream sour
- 0.3 cup sugar

- 1 cup sugar
- 3 tablespoons sugar
- 12 servings cocoa powder unsweetened
- 1 teaspoon vanilla
- 1 tablespoon water hot

Equipment

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

Directions

- Heat oven to 350F. 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 5.75% FAT 58.97% CARBS 35.28%

Properties

Glycemic Index:25.52, Glycemic Load:22.48, Inflammation Score:-7, Nutrition Score:10.424782591022%

Flavonoids

Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 688.74kcal (34.44%), Fat: 45.78g (70.43%), Saturated Fat: 22.7g (141.88%), Carbohydrates: 61.62g (20.54%), Net Carbohydrates: 58.04g (21.11%), Sugar: 46.71g (51.9%), Cholesterol: 133.99mg (44.66%), Sodium: 307.35mg (13.36%), Alcohol: 0.11g (100%), Alcohol %: 0.08% (100%), Caffeine: 364.07mg (121.36%), Protein: 10.05g (20.1%), Vitamin A: 1199.94IU (24%), Vitamin B2: 0.4mg (23.59%), Phosphorus: 184.83mg (18.48%), Selenium: 12.73µg (18.19%), Manganese: 0.36mg (17.96%), Magnesium: 62.25mg (15.56%), Copper: 0.3mg (15.19%), Fiber: 3.58g (14.31%), Calcium: 138.9mg (13.89%), Iron: 1.99mg (11.04%), Potassium: 326.84mg (9.34%), Vitamin E: 1.3mg (8.65%), Zinc: 1.23mg (8.21%), Vitamin B5: 0.73mg (7.33%), Folate: 25.42µg (6.35%), Vitamin B12: 0.32µg (5.34%), Vitamin K: 5.47µg (5.21%), Vitamin B1: 0.08mg (5.16%), Vitamin B3: 0.99mg (4.95%), Vitamin B6: 0.09mg (4.73%), Vitamin D: 0.29µg (1.96%)