



Dulce de Leche Cheesecake Squares

READY IN



635 min.

SERVINGS



64

CALORIES



42 kcal

DESSERT

Ingredients

- 3 ounces fine-quality bittersweet chocolate unsweetened coarsely chopped (not)
- 1 can cheesecake be up to 3 days chilled (without glaze)
- 2 teaspoons plus light
- 1 cup wheatmeal crackers crumbled (sometimes called digestive biscuits)
- 8 ounces cream cheese softened
- 12.5 ounces dulce de leche
- 2 large eggs
- 1 teaspoon gelatin powder unflavored (from a)
- 0.4 teaspoon salt

- 1 pinch salt
- 2 tablespoons sugar
- 0.3 cup butter unsalted cut into pieces
- 3 tablespoons butter unsalted melted
- 0.3 cup milk whole

Equipment

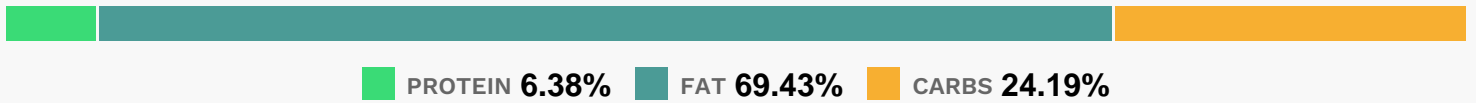
- food processor
- bowl
- frying pan
- sauce pan
- oven
- knife
- double boiler
- baking pan
- hand mixer
- aluminum foil

Directions

- To make the crust: Put oven rack in middle position and preheat oven to 325 degrees F. Line bottom and sides of an 8-inch square baking pan with 2 sheets of foil (crisscrossed), leaving a 2-inch overhang on all sides.
- Finely grind crackers with sugar and a pinch of salt in a food processor. With motor running, add butter, blending until combined. Press mixture evenly onto bottom of baking pan.
- Bake 10 minutes, then cool in pan on a rack 5 minutes.
- Sprinkle gelatin over milk in a small bowl and let stand 2 minutes to soften.
- Beat together cream cheese, eggs, salt, and gelatin mixture in a bowl with an electric mixer at medium speed until well combined, about 2 minutes, then stir in the dulce de leche gently but thoroughly.

- Pour filling over crust, smoothing top, then bake in a hot water bath in oven until center is just set, about 45 minutes. Cool cheesecake completely in pan on rack, about 2 hours. Chill, covered, at least 6 hours.
- Glaze cake within 2 hours of serving.
- Heat all glaze ingredients in a double boiler or a small metal bowl set over a saucepan of barely simmering water, stirring until smooth, then pour over cheesecake, tilting baking pan to coat top evenly. Chill, uncovered, 30 minutes.
- Lift cheesecake from pan using foil overhang and cut into 1-inch squares with a thin knife, wiping off knife after each cut.

Nutrition Facts



Properties

Glycemic Index:3.06, Glycemic Load:0.38, Inflammation Score:-1, Nutrition Score:0.76391304187153%

Nutrients (% of daily need)

Calories: 42.19kcal (2.11%), Fat: 3.3g (5.08%), Saturated Fat: 1.89g (11.81%), Carbohydrates: 2.59g (0.86%), Net Carbohydrates: 2.44g (0.89%), Sugar: 1.61g (1.79%), Cholesterol: 12.91mg (4.3%), Sodium: 35.39mg (1.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.68g (1.37%), Vitamin A: 96.82IU (1.94%), Selenium: 1.04µg (1.49%), Manganese: 0.03mg (1.46%), Phosphorus: 14.13mg (1.41%), Vitamin B2: 0.02mg (1.3%), Copper: 0.02mg (1.11%)