



Dulce de Leche Cheesecake Squares

READY IN



45 min.

SERVINGS



64

CALORIES



37 kcal

DESSERT

Ingredients

- ☐ 3 oz bittersweet chocolate unsweetened coarsely chopped (not)
- ☐ 2 teaspoons plus light
- ☐ 1 cup digestive biscuits crumbs crumbled (sometimes called digestive biscuits)
- ☐ 8 oz cream cheese softened
- ☐ 12.5 oz dulce de leche
- ☐ 2 large eggs
- ☐ 1 teaspoon gelatin powder unflavored (from a)
- ☐ 0.4 teaspoon salt
- ☐ 2 tablespoons sugar

☐ 0.3 cup butter unsalted cut into pieces

☐ 0.3 cup milk whole

Equipment

☐ food processor

☐ bowl

☐ frying pan

☐ sauce pan

☐ oven

☐ knife

☐ double boiler

☐ baking pan

☐ hand mixer

☐ aluminum foil

Directions

☐ Put oven rack in middle position and preheat oven to 325°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 dulce de leche gently but thoroughly.

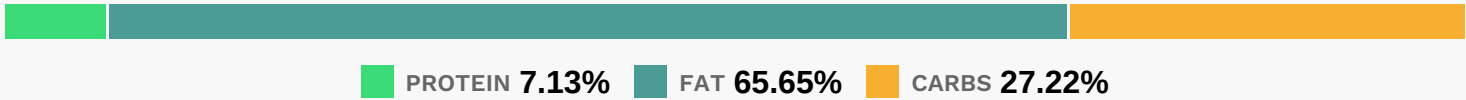
☐ Pour filling over crust, smoothing top, then bake in a hot water bath in oven until center is just set, about 45 minutes. Cool cheesecake completely in pan on rack, about 2 hours. Chill, covered, at least 6 hours.

☐ 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.
- ☐
- *Available at specialty foods shops and Cooking.com.
- ☐
- Cheesecake (without glaze) can be chilled up to 3 days.

Nutrition Facts



Properties

Glycemic Index:3.06, Glycemic Load:0.38, Inflammation Score:-1, Nutrition Score:0.73565217463867%

Nutrients (% of daily need)

Calories: 37.44kcal (1.87%), Fat: 2.77g (4.26%), Saturated Fat: 1.55g (9.7%), Carbohydrates: 2.58g (0.86%), Net Carbohydrates: 2.43g (0.88%), Sugar: 1.61g (1.79%), Cholesterol: 11.49mg (3.83%), Sodium: 34.66mg (1.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.68g (1.35%), Vitamin A: 80.42IU (1.61%), Selenium: 1.03µg (1.48%), Manganese: 0.03mg (1.46%), Phosphorus: 13.97mg (1.4%), Vitamin B2: 0.02mg (1.29%), Copper: 0.02mg (1.11%)