



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

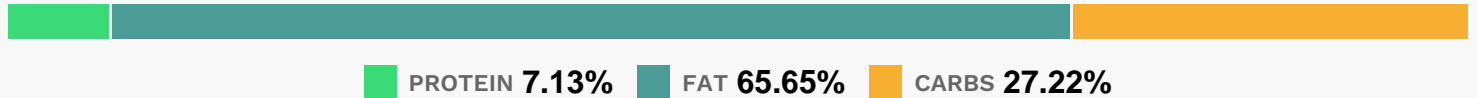
coat top evenly. Chill, uncovered, 30 minutes.

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%)