



Dulce de Leche Swirl Cheesecake

 Vegetarian

READY IN



360 min.

SERVINGS



1

CALORIES



5401 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 1 cup knudsen cream sour
- 32 oz philadelphia cream cheese softened
- 13.4 oz dulce de leche sweetened canned (milk caramel)
- 4 eggs
- 1.5 cups graham cracker crumbs
- 0.8 cup sugar divided

Equipment

- bowl
- frying pan
- oven
- knife
- blender
- springform pan

Directions

- Heat oven to 325F.
- Mix crumbs, butter and 2 Tbsp. sugar; press onto bottom of 9-inch springform pan.
- Beat cream cheese and remaining sugar in large bowl with mixer until well blended.
- Add sour cream; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Remove 1-1/4 cups cheesecake batter; mix with dulce de leche.
- Pour remaining batter over crust. Gently drop spoonfuls of caramel mixture over batter; swirl gently with knife.
- Bake 1 hour 15 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

Nutrition Facts



PROTEIN 6.76% **FAT 70.86%** **CARBS 22.38%**

Properties

Glycemic Index:263.09, Glycemic Load:186.13, Inflammation Score:-10, Nutrition Score:53.922173697016%

Nutrients (% of daily need)

Calories: 5400.86kcal (270.04%), Fat: 432.53g (665.44%), Saturated Fat: 243.13g (1519.53%), Carbohydrates: 307.44g (102.48%), Net Carbohydrates: 303.15g (110.24%), Sugar: 221.32g (245.91%), Cholesterol: 1828.69mg (609.56%), Sodium: 4366.52mg (189.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 92.87g (185.74%), Vitamin A: 15984.97IU (319.7%), Vitamin B2: 3.63mg (213.38%), Selenium: 142.03µg (202.9%), Phosphorus: 1762.11mg (176.21%), Calcium: 1325.49mg (132.55%), Vitamin B5: 8.7mg (87.04%), Vitamin E: 11.84mg (78.94%), Vitamin B12: 4.14µg (69.03%), Zinc: 10.08mg (67.17%), Folate: 237.83µg (59.46%), Potassium: 1967.5mg (56.21%),

Iron: 9.53mg (52.94%), Vitamin B6: 1.03mg (51.46%), Magnesium: 201.24mg (50.31%), Vitamin B1: 0.62mg (41.01%),
Vitamin B3: 5.96mg (29.79%), Vitamin K: 27µg (25.72%), Vitamin D: 3.52µg (23.47%), Copper: 0.38mg (18.99%),
Fiber: 4.28g (17.14%), Manganese: 0.18mg (9.02%), Vitamin C: 2.07mg (2.51%)