



Easy Brownie-Bottom Cinnamon-Orange Latte Cheesecake

READY IN



390 min.

SERVINGS



16

CALORIES



434 kcal

DESSERT

Ingredients

- 1 pkg brownie mix (18.3 to 19.5 oz.) (13x9-inch pan size)
- 0.5 cup knudsen cream sour
- 32 oz philadelphia cream cheese softened
- 3 eggs
- 0.5 tsp ground cinnamon
- 2 tsp maxwell house coffee instant
- 1 tsp orange extract
- 2 oz baker's semi-sweet chocolate

- 1 cup sugar
- 1 Tbsp warm water

Equipment

- bowl
- frying pan
- oven
- blender
- aluminum foil

Directions

- Heat oven to 325F.
- Line 13x9-inch pan with foil, with ends of foil extending over sides; spray with cooking spray. Dissolve coffee in water. Prepare brownie batter as directed on package, blending in coffee before pouring batter into prepared pan.
- Bake 18 to 20 min. or until top of brownie is shiny and center is almost set.
- Meanwhile, beat cream cheese, sugar, cinnamon and extract in large bowl with mixer until blended.
- Add sour cream; mix well.
- Add eggs, 1 at a time, mixing after each just until blended.
- Spoon cream cheese mixture over partially baked brownie layer in pan. (Filling will come almost to top of pan.)
- Bake 40 min. or until center is almost set. Cool. Refrigerate 4 hours.
- Melt chocolate as directed on package; cool slightly. Use foil handles to lift cheesecake from pan; drizzle with chocolate.
- Let stand until chocolate is firm.

Nutrition Facts



PROTEIN 5.88% **FAT 55.09%** **CARBS 39.03%**

Properties

Glycemic Index:6.38, Glycemic Load:9.57, Inflammation Score:-5, Nutrition Score:4.5069565390763%

Nutrients (% of daily need)

Calories: 434.33kcal (21.72%), Fat: 26.94g (41.45%), Saturated Fat: 14.05g (87.81%), Carbohydrates: 42.95g (14.32%), Net Carbohydrates: 42.62g (15.5%), Sugar: 32g (35.55%), Cholesterol: 92.41mg (30.8%), Sodium: 285.63mg (12.42%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.97mg (2.32%), Protein: 6.47g (12.93%), Vitamin A: 852.81IU (17.06%), Selenium: 8.07µg (11.52%), Vitamin B2: 0.18mg (10.85%), Phosphorus: 92.11mg (9.21%), Iron: 1.35mg (7.5%), Calcium: 70.22mg (7.02%), Vitamin B5: 0.48mg (4.85%), Vitamin E: 0.62mg (4.16%), Manganese: 0.07mg (3.66%), Vitamin B12: 0.22µg (3.66%), Potassium: 120.33mg (3.44%), Zinc: 0.51mg (3.41%), Magnesium: 13.52mg (3.38%), Copper: 0.06mg (3.16%), Vitamin B6: 0.05mg (2.5%), Folate: 9.42µg (2.35%), Vitamin K: 1.61µg (1.53%), Fiber: 0.33g (1.31%), Vitamin B1: 0.02mg (1.26%), Vitamin D: 0.17µg (1.1%)