



English Toffee Cheesecake from EAGLE BRAND®

READY IN



85 min.

SERVINGS



12

CALORIES



653 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons pillsbury best® all purpose flour
- ☐ 0.5 cup butter melted
- ☐ 12.3 ounce smucker's® caramel topping flavored
- ☐ 14 ounce eagle brand® condensed milk sweetened canned
- ☐ 24 ounce cream cheese softened
- ☐ 3 large eggs
- ☐ 2 cups graham cracker crumbs
- ☐ 0.5 cup sugar

- ☐ 8 ounce toffee bits english divided
- ☐ 2 teaspoons vanilla extract

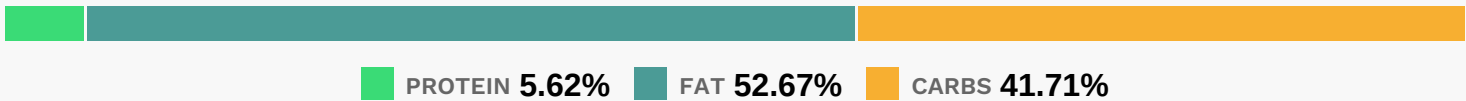
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ HEAT oven to 325 degrees F. Stir graham cracker crumbs, sugar and butter in medium bowl until evenly moistened. Press into bottom and halfway up sides of 9-inch springform pan.
- ☐ BEAT cream cheese and sweetened condensed milk in large bowl with electric mixer on medium speed until smooth. Beat in eggs and vanilla until blended.
- ☐ STIR English toffee bits and flour in medium bowl to coat toffee bits. Stir 1 cup into cheesecake mixture.
- ☐ Pour into prepared crust.
- ☐ Sprinkle remaining English toffee bits evenly over cheesecake.
- ☐ BAKE 60 minutes or until almost set in center. Cool on wire rack 1 hour. Chill several hours or overnight.
- ☐ Drizzle individual servings with caramel topping.
- ☐ Sprinkle lightly with milk chocolate toffee bits, if desired.

Nutrition Facts



Properties

Glycemic Index:34.01, Glycemic Load:31.61, Inflammation Score:-6, Nutrition Score:8.3334782952848%

Nutrients (% of daily need)

Calories: 653.23kcal (32.66%), Fat: 38.86g (59.79%), Saturated Fat: 22.63g (141.42%), Carbohydrates: 69.25g (23.08%), Net Carbohydrates: 68.77g (25.01%), Sugar: 60.29g (66.99%), Cholesterol: 155mg (51.67%), Sodium: 515.22mg (22.4%), Alcohol: 0.23g (100%), Alcohol %: 0.16% (100%), Protein: 9.32g (18.65%), Vitamin A: 1397.41IU (27.95%), Vitamin B2: 0.38mg (22.27%), Phosphorus: 217.38mg (21.74%), Selenium: 14.39µg (20.56%), Calcium: 190.07mg (19.01%), Vitamin B5: 0.85mg (8.46%), Vitamin B12: 0.47µg (7.84%), Potassium: 272.1mg (7.77%), Vitamin E: 1.08mg (7.22%), Zinc: 1.06mg (7.08%), Magnesium: 26.01mg (6.5%), Folate: 22.91µg (5.73%), Vitamin B1: 0.08mg (5.63%), Iron: 0.95mg (5.28%), Vitamin B6: 0.09mg (4.31%), Vitamin B3: 0.69mg (3.46%), Vitamin K: 2.62µg (2.49%), Vitamin D: 0.32µg (2.11%), Fiber: 0.49g (1.94%), Manganese: 0.03mg (1.54%), Copper: 0.03mg (1.52%), Vitamin C: 1.04mg (1.26%)