



Hot Buttered Rum Cheesecake with Brown Sugar-Rum Sauce

♥♥ Popular

READY IN



920 min.

SERVINGS



16

CALORIES



479 kcal

DESSERT

Ingredients

- ☐ 1.3 cups graham cracker crumbs
- ☐ 0.3 cup butter melted
- ☐ 40 oz cream cheese softened
- ☐ 1.3 cups granulated sugar
- ☐ 0.3 cup whipping cream
- ☐ 2 tablespoons rum
- ☐ 0.3 teaspoon ground cinnamon

- ☐ 0.1 teaspoon ground cloves
- ☐ 0.1 teaspoon nutmeg
- ☐ 3 eggs
- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter
- ☐ 0.3 cup whipping cream
- ☐ 0.3 cup rum
- ☐ 0.3 cup golden raisins

Equipment

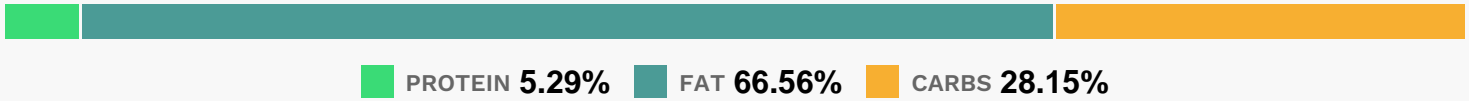
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 350°F. In small bowl, mix crust ingredients. Press firmly in bottom of ungreased 9-inch springform pan.
- ☐ Bake 10 minutes. Cool completely. Reduce oven temperature to 325°F.
- ☐ While crust is cooling, in large bowl, beat all filling ingredients except eggs with electric mixer on medium speed about 1 minute or until smooth. On low speed, beat in eggs until well blended.
- ☐ Pour over crust; smooth top.
- ☐ Bake 1 hour 15 minutes to 1 hour 25 minutes or until edge is set and center is still soft. Turn off oven; leave oven door open about 4 inches. Leave cheesecake in oven 30 minutes.
- ☐ Remove from oven; cool in pan on cooling rack away from drafts 30 minutes.

- ☐
- Without releasing or removing side of pan, run metal spatula carefully along side of cheesecake to loosen. Refrigerate uncovered about 3 hours or until chilled. Cover; continue refrigerating at least 9 hours but no longer than 48 hours.
- ☐
- In 1 1/2-quart saucepan, mix sauce ingredients.
- ☐
- Heat to boiling over medium heat, stirring constantly. Boil 3 to 4 minutes, stirring constantly, until slightly thickened.
- ☐
- To serve, run metal spatula along side of cheesecake to loosen again; remove side of pan.
- ☐
- Serve with warm sauce. Store cheesecake and sauce covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:20.8, Glycemic Load:16.47, Inflammation Score:-7, Nutrition Score:5.6252174092376%

Flavonoids

Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 478.72kcal (23.94%), Fat: 35.18g (54.12%), Saturated Fat: 18.15g (113.44%), Carbohydrates: 33.47g (11.16%), Net Carbohydrates: 33.13g (12.05%), Sugar: 28.1g (31.23%), Cholesterol: 113.48mg (37.83%), Sodium: 349.54mg (15.2%), Alcohol: 1.88g (100%), Alcohol %: 1.79% (100%), Protein: 6.29g (12.58%), Vitamin A: 1396.04IU (27.92%), Vitamin B2: 0.25mg (14.43%), Selenium: 9.12µg (13.03%), Phosphorus: 115.98mg (11.6%), Calcium: 94.73mg (9.47%), Vitamin E: 1.01mg (6.75%), Vitamin B5: 0.57mg (5.74%), Potassium: 155.77mg (4.45%), Vitamin B12: 0.25µg (4.21%), Zinc: 0.63mg (4.18%), Vitamin B6: 0.07mg (3.74%), Folate: 13.9µg (3.47%), Magnesium: 13.65mg (3.41%), Iron: 0.61mg (3.38%), Vitamin B1: 0.04mg (2.52%), Vitamin D: 0.32µg (2.16%), Manganese: 0.04mg (1.93%), Vitamin K: 1.94µg (1.85%), Vitamin B3: 0.36mg (1.81%), Copper: 0.04mg (1.79%), Fiber: 0.34g (1.36%)