



Mascarpone Cheesecake with Candied Pecans and Dulce de Leche Sauce

READY IN



45 min.

SERVINGS



14

CALORIES



592 kcal

DESSERT

Ingredients

- ☐ 1.5 tablespoons all purpose flour
- ☐ 14 servings candied pecans
- ☐ 12 ounces cream cheese room temperature
- ☐ 4 large eggs room temperature
- ☐ 14 servings dulce de leche sauce
- ☐ 0.5 teaspoon juice of lemon fresh
- ☐ 16 ounce mascarpone cheese room temperature
- ☐ 1.5 ounces pecans

- ☐ 8 ounces shortbread cookies
- ☐ 1.3 cups sugar
- ☐ 2 tablespoons butter unsalted melted ()
- ☐ 1 teaspoon vanilla extract

Equipment

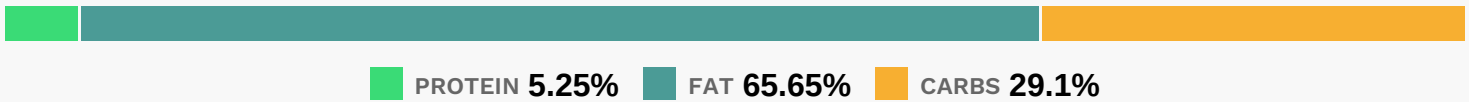
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ roasting pan
- ☐ aluminum foil
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F. Wrap outside of 9-inch-diameter springform pan with 2 3/4-inch-high sides with 3 layers of heavy-duty foil. Finely grind shortbread cookies and pecans in processor.
- ☐ Add melted butter and process until crumbs are moistened. Press crumb mixture onto bottom (not sides) of prepared pan.
- ☐ Bake crust until golden, about 15 minutes. Cool crust completely on rack. Reduce oven temperature to 325°F.
- ☐ Using electric mixer, beat cream cheese in large bowl until smooth.
- ☐ Add mascarpone and flour; beat until smooth, occasionally scraping down sides of bowl with rubber spatula. Gradually add sugar and beat until smooth. Beat in vanilla and lemon juice.
- ☐ Add eggs 1 at a time, beating just until blended after each addition.
- ☐ Pour filling over crust in pan.
- ☐ Place springform pan in large roasting pan.
- ☐ Pour enough hot water into roasting pan to come halfway up sides of springform pan.

- ☐ Bake cheesecake until top is golden and cake is almost set (center 2 inches will still move slightly when pan is gently shaken), about 1 hour 15 minutes. Cool cake on rack 1 hour. Refrigerate uncovered overnight. (Can be made 2 days ahead. Cover and keep refrigerated.)
- ☐ Arrange Candied Pecans decoratively atop cake.
- ☐ Cut cake into wedges.
- ☐ Serve with Dulce de Leche Sauce.
- ☐ *Italian cream cheese, available at Italian markets and many supermarkets.

Nutrition Facts



Properties

Glycemic Index:20.58, Glycemic Load:19.76, Inflammation Score:-5, Nutrition Score:5.6673912946945%

Flavonoids

Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg

Nutrients (% of daily need)

Calories: 592.49kcal (29.62%), Fat: 43.42g (66.8%), Saturated Fat: 17.96g (112.22%), Carbohydrates: 43.3g (14.43%), Net Carbohydrates: 41.78g (15.19%), Sugar: 32.45g (36.06%), Cholesterol: 114.38mg (38.13%), Sodium: 282.07mg (12.26%), Alcohol: 0.1g (100%), Alcohol %: 0.08% (100%), Protein: 7.81g (15.62%), Vitamin A: 922.7IU (18.45%), Selenium: 7.99µg (11.42%), Manganese: 0.22mg (10.98%), Vitamin B2: 0.18mg (10.84%), Calcium: 101.58mg (10.16%), Phosphorus: 74.77mg (7.48%), Iron: 1.24mg (6.87%), Vitamin B1: 0.09mg (6.33%), Fiber: 1.52g (6.1%), Folate: 24.26µg (6.06%), Vitamin E: 0.84mg (5.63%), Vitamin B5: 0.44mg (4.39%), Zinc: 0.53mg (3.55%), Copper: 0.07mg (3.43%), Vitamin B3: 0.65mg (3.25%), Vitamin B12: 0.18µg (3.07%), Vitamin B6: 0.06mg (2.82%), Magnesium: 10.11mg (2.53%), Vitamin K: 2.58µg (2.46%), Potassium: 80.8mg (2.31%), Vitamin D: 0.32µg (2.1%)