



Mini Chocolate Hazelnut Cheesecakes

READY IN



180 min.

SERVINGS



12

CALORIES



447 kcal

DESSERT

Ingredients

- 2 tablespoons pillsbury best® all purpose flour
- 0.3 cup butter melted
- 0.8 cup mocha cappuccino hazelnut spread divided flavored jif®
- 1.5 cups chocolate wafers crushed
- 16 ounce cream cheese softened
- 2 large eggs
- 0.3 cup sugar
- 1 tablespoon cocoa powder unsweetened
- 1.5 teaspoons vanilla extract

Equipment

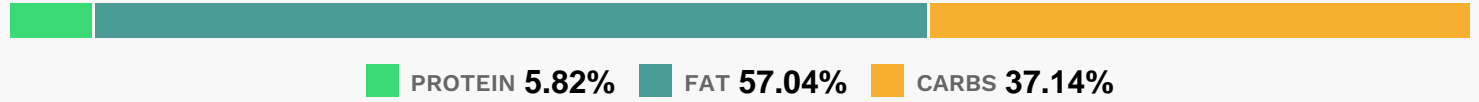
- bowl
- frying pan
- oven
- wire rack
- hand mixer
- aluminum foil
- ziploc bags
- microwave
- muffin liners

Directions

- Heat oven to 325 degrees F. Line 12 muffin cups with foil bake cups. Stir crushed wafers and melted butter in medium bowl until evenly moistened. Spoon 2 tablespoons crumb mixture into each bake cup. Press onto bottoms and 1/2 inch up sides of bake cups. Chill 15 minutes.
- Beat cream cheese, sugar and flour in large bowl with electric mixer on medium speed until fluffy.
- Add eggs and vanilla, beating just until blended.
- Remove 2 cups cheesecake filling from bowl; set aside.
- Add 1/2 cup cappuccino hazelnut spread to remaining cheesecake filling, beating until smooth.
- Spoon about 1 1/2 tablespoons cappuccino hazelnut filling into each crust. Top evenly with plain cheesecake filling. (
- Bake cups will be very full.)
- Bake 16 to 18 minutes or until filling is set. Cool in pan on wire rack 30 minutes. Cover and chill 1 hour or overnight.
- Remove cheesecakes from pan; remove foil bake cups.
- Sprinkle surface of cheesecakes with cocoa powder.

- Place remaining 1/4 cup cappuccino hazelnut spread in small heavy-duty resealable plastic bag. Microwave on HIGH 10 to 15 seconds to soften slightly.
- Cut very small corner off bottom of bag.
- Drizzle over cheesecakes.

Nutrition Facts



Properties

Glycemic Index:25.08, Glycemic Load:18.41, Inflammation Score:-5, Nutrition Score:7.9352173442426%

Flavonoids

Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 446.87kcal (22.34%), Fat: 28.76g (44.25%), Saturated Fat: 17.75g (110.95%), Carbohydrates: 42.14g (14.05%), Net Carbohydrates: 39.94g (14.52%), Sugar: 28.26g (31.4%), Cholesterol: 83.33mg (27.78%), Sodium: 350.49mg (15.24%), Alcohol: 0.17g (100%), Alcohol %: 0.2% (100%), Caffeine: 5.23mg (1.74%), Protein: 6.61g (13.21%), Manganese: 0.4mg (20.05%), Vitamin B2: 0.25mg (14.5%), Vitamin A: 714.33IU (14.29%), Phosphorus: 130.43mg (13.04%), Iron: 2.32mg (12.86%), Copper: 0.26mg (12.8%), Selenium: 8.75µg (12.5%), Vitamin E: 1.7mg (11.35%), Fiber: 2.21g (8.82%), Magnesium: 34.62mg (8.65%), Calcium: 73.09mg (7.31%), Folate: 26.45µg (6.61%), Vitamin B1: 0.1mg (6.57%), Potassium: 209.85mg (6%), Zinc: 0.86mg (5.74%), Vitamin B5: 0.54mg (5.36%), Vitamin B3: 1.05mg (5.27%), Vitamin B12: 0.25µg (4.09%), Vitamin B6: 0.07mg (3.36%), Vitamin K: 2.34µg (2.23%), Vitamin D: 0.17µg (1.11%)