



## Mini Mocha-Toffee Crunch Cheesecakes

READY IN



45 min.

SERVINGS



36

CALORIES



871 kcal

DESSERT

### Ingredients

- ☐ 4 ounces cream cheese fat-free block-style
- ☐ 1 large eggs
- ☐ 1 tablespoon flour all-purpose
- ☐ 1.5 teaspoons coffee granules instant
- ☐ 1 teaspoon kahlua (coffee-flavored liqueur)
- ☐ 36 commercial prebaked phyllo dough shells miniature
- ☐ 0.5 cup sugar
- ☐ 3 tablespoons toffee bits (such as Skor)
- ☐ 0.3 teaspoon vanilla extract

☐ 1 teaspoon water hot

Equipment

- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ muffin liners

Directions

- ☐ Preheat oven to 35
- ☐ Place 1 phyllo shell into each of 36 miniature muffin cups.
- ☐ Combine coffee granules, hot water, and Kahla in a small bowl.
- ☐ Place coffee mixture, sugar, and the next 5 ingredients (sugar through egg) in a food processor; process until smooth. Spoon about 1 tablespoon cheese mixture into each shell; discard the remaining filling.
- ☐ Sprinkle cheesecakes evenly with toffee bits.
- ☐ Bake at 350 for 15 minutes or until set.
- ☐ Remove from pans, and cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index:6.5, Glycemic Load:56.98, Inflammation Score:-7, Nutrition Score:26.331303996884%

Nutrients (% of daily need)

Calories: 870.52kcal (43.53%), Fat: 17.56g (27.01%), Saturated Fat: 4.48g (27.99%), Carbohydrates: 152.93g (50.98%), Net Carbohydrates: 147.55g (53.65%), Sugar: 4.31g (4.79%), Cholesterol: 6.83mg (2.28%), Sodium: 1392.71mg (60.55%), Alcohol: 0.04g (100%), Alcohol %: 0.02% (100%), Protein: 20.8g (41.6%), Vitamin B1: 1.53mg (102.31%), Selenium: 66.62µg (95.17%), Manganese: 1.35mg (67.52%), Folate: 251.2µg (62.8%), Vitamin B3: 11.56mg (57.8%), Vitamin B2: 0.98mg (57.78%), Iron: 9.13mg (50.71%), Phosphorus: 232.22mg (23.22%), Fiber: 5.38g

(21.53%), Copper: 0.29mg (14.43%), Magnesium: 43.55mg (10.89%), Zinc: 1.46mg (9.7%), Vitamin B5: 0.9mg (9.05%), Vitamin K: 7.12µg (6.78%), Potassium: 222.52mg (6.36%), Vitamin B6: 0.09mg (4.45%), Calcium: 43.51mg (4.35%), Vitamin E: 0.25mg (1.69%)