



## PHILADELPHIA 3-STEP Cappuccino Cheesecake

READY IN



230 min.

SERVINGS



8

CALORIES



373 kcal

DESSERT

### Ingredients

- 16 oz philadelphia cream cheese softened
- 2 eggs
- 2 Tbsp maxwell house coffee instant
- 1 Tbsp milk
- 6 oz oreo pie crust
- 0.5 cup sugar
- 0.5 tsp vanilla

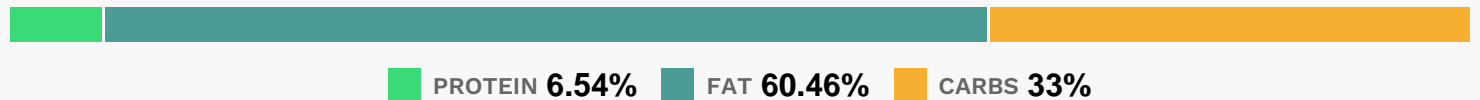
## Equipment

- bowl
- oven
- hand mixer
- microwave

## Directions

- Preheat oven to 350F. Beat cream cheese, sugar and vanilla with electric mixer on medium speed until well blended.
- Add eggs; mix just until blended.
- Microwave milk in small microwaveable bowl on HIGH 15 seconds.
- Add instant coffee; stir until dissolved.
- Add to batter; mix well.
- Pour into crust.
- Bake 40 minutes or until center is almost set. Cool. Refrigerate several hours or overnight. Store leftover cheesecake in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:16.89, Glycemic Load:9.6, Inflammation Score:-5, Nutrition Score:5.0526086869447%

## Nutrients (% of daily need)

Calories: 372.78kcal (18.64%), Fat: 25.35g (38.99%), Saturated Fat: 12.9g (80.61%), Carbohydrates: 31.12g (10.37%), Net Carbohydrates: 30.73g (11.18%), Sugar: 20.87g (23.19%), Cholesterol: 98.41mg (32.8%), Sodium: 302.78mg (13.16%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Caffeine: 39.25mg (13.08%), Protein: 6.17g (12.34%), Vitamin A: 823.91IU (16.48%), Vitamin B2: 0.23mg (13.43%), Selenium: 8.52µg (12.17%), Phosphorus: 117.49mg (11.75%), Calcium: 65.38mg (6.54%), Folate: 25.16µg (6.29%), Vitamin B1: 0.08mg (5.35%), Iron: 0.94mg (5.21%), Vitamin B5: 0.5mg (5%), Potassium: 163.88mg (4.68%), Vitamin B3: 0.94mg (4.68%), Magnesium: 16.93mg (4.23%), Vitamin E: 0.6mg (4.03%), Vitamin B12: 0.23µg (3.88%), Zinc: 0.44mg (2.93%), Vitamin B6: 0.05mg (2.6%), Vitamin

D: 0.24µg (1.6%), Manganese: 0.03mg (1.59%), Fiber: 0.38g (1.53%), Vitamin K: 1.25µg (1.19%), Copper: 0.02mg (1.05%)