



## Philadelphia® Dulce de Leche Cheesecake

 Vegetarian

READY IN



420 min.

SERVINGS



16

CALORIES



331 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 750 g cream cheese softened
- 3 eggs
- 1.3 cups graham cracker crumbs
- 0.5 cup sugar
- 300 ml condensed milk sweetened canned

### Equipment

- bowl

- frying pan
- oven
- knife
- whisk
- blender
- aluminum foil
- microwave
- springform pan

## Directions

- Heat oven to 425 degrees F.
- Pour condensed milk into 9-inch pie plate; cover with foil.
- Place in shallow pan filled with boiling water to 1-inch depth.
- Bake 1 hour.
- Remove pie plate from water bath. Beat milk with whisk until smooth. Cool 1 hour.
- Remove 1/2 cup sauce; refrigerate remaining sauce for later use.
- Heat oven to 350 degrees F.
- Mix graham crumbs and butter; press onto bottom of 9-inch springform pan. Beat cream cheese and sugar in large bowl with mixer until well blended.
- Add reserved dulce de leche sauce; mix well.
- Add eggs, 1 at a time, beating on low speed after each just until blended.
- Pour over crust.
- Bake 40 to 45 min. or until centre is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.
- Pour remaining sauce into microwaveable bowl when ready to serve cheesecake. Microwave on HIGH 15 sec. or until warmed; stir.
- Drizzle over cheesecake.

## Nutrition Facts



■ PROTEIN 7.52% ■ FAT 60.33% ■ CARBS 32.15%

## Properties

Glycemic Index:17.63, Glycemic Load:16.65, Inflammation Score:-5, Nutrition Score:5.3047825914362%

## Nutrients (% of daily need)

Calories: 331.02kcal (16.55%), Fat: 22.57g (34.73%), Saturated Fat: 12.98g (81.15%), Carbohydrates: 27.07g (9.02%), Net Carbohydrates: 26.84g (9.76%), Sugar: 22.73g (25.26%), Cholesterol: 93.9mg (31.3%), Sodium: 255.82mg (11.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.33g (12.66%), Vitamin A: 827.47IU (16.55%), Vitamin B2: 0.26mg (15.56%), Selenium: 10.23µg (14.61%), Phosphorus: 141.95mg (14.2%), Calcium: 125.06mg (12.51%), Vitamin B5: 0.58mg (5.79%), Potassium: 175.82mg (5.02%), Vitamin B12: 0.29µg (4.82%), Zinc: 0.7mg (4.67%), Vitamin E: 0.61mg (4.07%), Magnesium: 15.46mg (3.86%), Folate: 13.89µg (3.47%), Vitamin B1: 0.05mg (3.4%), Vitamin B6: 0.06mg (2.97%), Iron: 0.52mg (2.87%), Vitamin B3: 0.35mg (1.75%), Vitamin D: 0.21µg (1.42%), Vitamin K: 1.4µg (1.34%), Copper: 0.02mg (1.02%)