



PHILADELPHIA® New York Cappuccino Cheesecake

READY IN



335 min.

SERVINGS



35

CALORIES



186 kcal

DESSERT

Ingredients

- 2 Tbsp butter melted
- 1 cup chocolate wafer cookie crumbs
- 3 Tbsp coffee-flavored liqueur
- 1 cup knudsen cream sour
- 40 oz philadelphia cream cheese softened
- 3 eggs
- 3 Tbsp flour
- 1 Tbsp maxwell house coffee instant

- 1 cup sugar
- 3 Tbsp sugar
- 1 Tbsp vanilla

Equipment

- bowl
- frying pan
- oven
- knife
- hand mixer
- spatula
- springform pan

Directions

- Preheat oven to 350F if using a silver 9-inch springform pan (or to 325F if using a dark nonstick 9-inch springform pan).
- Mix crumbs, 3 Tbsp. sugar and the butter; press firmly onto bottom of pan.
- Bake 10 min.
- Beat cream cheese, 1 cup sugar, the flour and vanilla in large bowl with electric mixer on medium speed until well blended.
- Add eggs, 1 at a time, mixing on low speed after each addition just until blended.
- Add sour cream; mix well. Stir instant coffee granules into liqueur until dissolved. Blend into batter.
- Pour over crust.
- Bake 1 hour and 5 min. to 1 hour and 10 min. or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Store leftover cheesecake in refrigerator.

Nutrition Facts



■ PROTEIN 6.29% ■ FAT 67.1% ■ CARBS 26.61%

Properties

Glycemic Index:8.33, Glycemic Load:6.64, Inflammation Score:-3, Nutrition Score:2.555217380433%

Nutrients (% of daily need)

Calories: 185.69kcal (9.28%), Fat: 13.91g (21.4%), Saturated Fat: 7.6g (47.49%), Carbohydrates: 12.42g (4.14%), Net Carbohydrates: 12.29g (4.47%), Sugar: 10.03g (11.15%), Cholesterol: 50.69mg (16.9%), Sodium: 135.5mg (5.89%), Alcohol: 0.41g (100%), Alcohol %: 0.92% (100%), Caffeine: 4.81mg (1.6%), Protein: 2.93g (5.86%), Vitamin A: 525.43IU (10.51%), Vitamin B2: 0.12mg (6.85%), Selenium: 4.65µg (6.64%), Phosphorus: 52.69mg (5.27%), Calcium: 41.81mg (4.18%), Vitamin B5: 0.28mg (2.81%), Vitamin E: 0.39mg (2.61%), Vitamin B12: 0.12µg (2.04%), Potassium: 69.67mg (1.99%), Folate: 7.77µg (1.94%), Zinc: 0.27mg (1.82%), Manganese: 0.04mg (1.78%), Magnesium: 6.4mg (1.6%), Iron: 0.27mg (1.53%), Vitamin B6: 0.03mg (1.47%), Vitamin B1: 0.02mg (1.46%), Copper: 0.03mg (1.32%), Vitamin B3: 0.21mg (1.05%)