



Salted Caramel Stout and Chocolate Cheesecake

READY IN



465 min.

SERVINGS



16

CALORIES



545 kcal

DESSERT

Ingredients

- 1.3 cups brown sugar packed
- 0.5 cup butter
- 2 tablespoons butter melted
- 6 tablespoons butter melted
- 9 oz chocolate wafers such as nabisco famous crushed thin (2 cups)
- 16 oz cream cheese softened
- 3 eggs
- 0.7 cup granulated sugar

- 1.5 teaspoons sea salt
- 12 oz semi chocolate chips melted (2 cups)
- 0.8 cup porter
- 2 tablespoons porter
- 1 teaspoon vanilla
- 0.3 cup whipping cream
- 0.5 cup whipping cream

Equipment

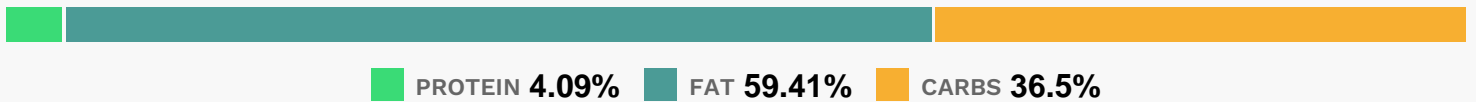
- bowl
- frying pan
- sauce pan
- oven
- hand mixer
- aluminum foil
- spatula
- springform pan

Directions

- Heat oven to 325F. In medium bowl, mix crust ingredients; reserve 1 tablespoon crumbs for garnish. Press remaining crumbs in bottom and 2 inches up side of ungreased 10-inch springform pan. Wrap foil around pan to catch drips. Refrigerate while making filling.
- In large bowl, beat cream cheese and granulated sugar with electric mixer on medium speed until smooth. Beat in eggs, 1 at a time, until well blended, scraping bowl after each addition.
- Add melted chocolate; beat well.
- Add remaining filling ingredients; beat until smooth.
- Pour into crust-lined pan.
- Bake 60 to 70 minutes or until edges are set; center of cheesecake will be soft. (To minimize cracking, place shallow pan half full of hot water on lower oven rack during baking.) Turn off oven; leave cheesecake in oven 30 minutes longer.

- Carefully run small metal spatula around edge of springform pan. Cool completely, about 2 hours. Refrigerate at least 4 hours or overnight.
- In 2-quart saucepan, melt 1/2 cup butter over medium heat.
- Add brown sugar and 2 tablespoons stout beer.
- Heat to boiling; cook and stir about 1 minute or until sugar dissolves. Stir in 1/2 cup whipping cream; return to boiling.
- Remove from heat. Cool 10 minutes.
- To serve, run small metal spatula around edge of springform pan; carefully remove foil and side of pan.
- Cut cheesecake into slices.
- Drizzle sauce over slices; sprinkle with salt.
- Garnish with reserved crumbs. Cover and refrigerate any remaining cheesecake.

Nutrition Facts



Properties

Glycemic Index:12.29, Glycemic Load:11.71, Inflammation Score:-6, Nutrition Score:8.0891305302148%

Nutrients (% of daily need)

Calories: 544.87kcal (27.24%), Fat: 36.39g (55.98%), Saturated Fat: 18.73g (117.04%), Carbohydrates: 50.29g (16.76%), Net Carbohydrates: 48.05g (17.47%), Sugar: 40.22g (44.68%), Cholesterol: 88.78mg (29.59%), Sodium: 532.92mg (23.17%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Caffeine: 19.88mg (6.63%), Protein: 5.64g (11.28%), Vitamin A: 1029.49IU (20.59%), Manganese: 0.41mg (20.54%), Copper: 0.36mg (18.02%), Phosphorus: 133.49mg (13.35%), Magnesium: 52.13mg (13.03%), Iron: 2.3mg (12.78%), Selenium: 8.33µg (11.9%), Vitamin B2: 0.18mg (10.8%), Fiber: 2.24g (8.97%), Calcium: 75.92mg (7.59%), Vitamin E: 1.05mg (7.03%), Potassium: 241.53mg (6.9%), Zinc: 1.03mg (6.84%), Vitamin B5: 0.48mg (4.78%), Vitamin B12: 0.23µg (3.76%), Folate: 14.82µg (3.71%), Vitamin B1: 0.05mg (3.49%), Vitamin B3: 0.7mg (3.49%), Vitamin K: 3.39µg (3.23%), Vitamin B6: 0.06mg (2.86%), Vitamin D: 0.34µg (2.29%)