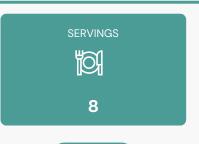


White Russian Cheesecake







DESSERT

Ingredients

I cup graham crackers crushed (16 squares)
0.3 cup butter melted
24 oz cream cheese softened
0.5 cup sugar
0.3 cup espresso grounds cold brewed
1 cup milk
0.3 cup rum / brandy / coffee liqueur
1 teaspoon vanilla

1 tablespoon butter melted

	2 eggs
	1 serving candy coating disks (almond bark)
	1 serving candy coating disks
Equipment	
	bowl
	frying pan
	oven
	whisk
	wire rack
	hand mixer
	aluminum foil
	springform pan
Directions	
	Heat oven to 350°F. Cover outside bottom and sides of 9-inch springform pan with foil to avoid leaks. In small bowl, mix crushed graham crackers and butter. Press mixture evenly in bottom of pan. Set aside.
	In large bowl, beat cream cheese with whisk or electric mixer on medium speed until smooth
	Add sugar, espresso, milk, liqueur, butter and vanilla; beat on low speed until smooth (do not overmix).
	Add eggs, one at a time, beating just until combined.
	Pour filling carefully into pan.
	Bake about 40 minutes or until center is just set. Cool completely on cooling rack, about 1 hour. Cover cheesecake; refrigerate 4 hours or overnight.
	To make topping, melt vanilla and milk chocolate candy coatings as directed on packages. Using spoons or decorating bags, drizzle lines of candy coatings over refrigerated cheesecake.
	Let coating set before serving.

Nutrition Facts

Properties

Glycemic Index:38.64, Glycemic Load:16.6, Inflammation Score:-7, Nutrition Score:7.396521696092%

Nutrients (% of daily need)

Calories: 519.76kcal (25.99%), Fat: 39.72g (61.11%), Saturated Fat: 22.9g (143.11%), Carbohydrates: 31.04g (10.35%), Net Carbohydrates: 30.66g (11.15%), Sugar: 23.47g (26.07%), Cholesterol: 149.49mg (49.83%), Sodium: 427.13mg (18.57%), Alcohol: 1.77g (100%), Alcohol %: 1.29% (100%), Caffeine: 15.64mg (5.21%), Protein: 8.49g (16.99%), Vitamin A: 1472.02IU (29.44%), Vitamin B2: 0.33mg (19.64%), Phosphorus: 168.98mg (16.9%), Selenium: 11.43µg (16.33%), Calcium: 137.51mg (13.75%), Vitamin B5: 0.78mg (7.79%), Vitamin B12: 0.46µg (7.75%), Vitamin E: 1.07mg (7.12%), Magnesium: 25.41mg (6.35%), Zinc: 0.92mg (6.16%), Potassium: 204.7mg (5.85%), Vitamin B6: 0.1mg (4.84%), Vitamin B3: 0.93mg (4.66%), Folate: 18.34µg (4.58%), Vitamin B1: 0.07mg (4.48%), Iron: 0.77mg (4.27%), Vitamin D: 0.56µg (3.7%), Vitamin K: 2.54µg (2.42%), Copper: 0.03mg (1.59%), Fiber: 0.38g (1.53%)