



White Russian Cheesecake

READY IN



355 min.

SERVINGS



8

CALORIES



520 kcal

DESSERT

Ingredients

- ☐ 1 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



 **PROTEIN 6.59%**  **FAT 69.33%**  **CARBS 24.08%**

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%)