



White Russian Cheesecake

 Popular

READY IN



355 min.

SERVINGS



8

CALORIES



727 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 1 tablespoon butter melted
- 8 servings candy coating disks (almond bark)
- 8 servings chocolate milk
- 0.3 cup rum / brandy / coffee liqueur
- 24 oz cream cheese softened
- 2 eggs
- 0.3 cup espresso grounds cold brewed

- 1 cup graham crackers crushed (16 squares)
- 1 cup milk
- 0.5 cup sugar
- 1 teaspoon vanilla

Equipment

- bowl
- frying pan
- oven
- whisk
- wire rack
- hand mixer
- aluminum foil
- springform pan

Directions

- Heat oven to 350F. 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 8.95% FAT 59.79% CARBS 31.26%

Properties

Glycemic Index:43.01, Glycemic Load:24.71, Inflammation Score:-8, Nutrition Score:16.222174063973%

Nutrients (% of daily need)

Calories: 726.56kcal (36.33%), Fat: 48.21g (74.17%), Saturated Fat: 28.24g (176.48%), Carbohydrates: 56.71g (18.9%), Net Carbohydrates: 54.38g (19.77%), Sugar: 47.28g (52.53%), Cholesterol: 178.77mg (59.59%), Sodium: 573.75mg (24.95%), Alcohol: 1.77g (100%), Alcohol %: 0.54% (100%), Caffeine: 18.08mg (6.03%), Protein: 16.23g (32.46%), Vitamin B2: 0.73mg (42.89%), Phosphorus: 415.42mg (41.54%), Calcium: 410.79mg (41.08%), Vitamin A: 1711.14IU (34.22%), Vitamin D: 3.73µg (24.85%), Selenium: 16.07µg (22.96%), Vitamin B12: 1.27µg (21.17%), Potassium: 612.18mg (17.49%), Vitamin B5: 1.5mg (14.99%), Magnesium: 57.13mg (14.28%), Zinc: 1.92mg (12.83%), Vitamin B1: 0.16mg (10.5%), Manganese: 0.21mg (10.34%), Vitamin B6: 0.19mg (9.72%), Copper: 0.19mg (9.52%), Fiber: 2.33g (9.34%), Vitamin E: 1.24mg (8.26%), Folate: 30.54µg (7.63%), Iron: 1.35mg (7.52%), Vitamin B3: 1.24mg (6.19%), Vitamin K: 3.27µg (3.11%), Vitamin C: 2.21mg (2.68%)