

Dulce de Leche Swirl Cheesecake

KraftRecipes.com

Servings: 16

1 1/2 cups graham cracker crumbs
1/4 cup butter, melted
2 tablespoons sugar, divided
4 packages (8 ounce ea) cream cheese, softened
3/4 cup sugar
1 cup sour cream
4 eggs
1 can (13.4 ounce) Mexican caramel spread (dulce de leche)

Preparation Time: 10 minutes

Preheat the oven to 325 degrees.

In a bowl, mix the crumbs, butter and two tablespoons of sugar. Press onto the bottom of a nine-inch springform pan.

In a large bowl, beat the cream cheese and 3/4 cup of sugar with a mixer until well blended. Add the sour cream. Mix well. Add the eggs, one at a time, mixing on low speed after each addition just until blended.

Remove 1-1/4 cups of the cheesecake batter. Mix with the caramel spread.

Pour the remaining batter over the crust. Gently drop spoonfuls of the caramel mixture over the batter. Swirl gently with a knife.

Bake for one hour and 15 minutes or until the center is almost set. Run a knife around the rim of the pan to loosen the cake. Cool before removing the rim.

Refrigerate for four hours.

Start to Finish Time: 2 hours 25 minutes

Per Serving (excluding unknown items): 353 Calories; 28g Fat (70.7% calories from fat); 7g Protein; 19g Carbohydrate; trace Dietary Fiber; 131mg Cholesterol; 274mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 5 Fat; 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	353	Vitamin B6 (mg):	trace
% Calories from Fat:	70.7%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	21.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.8%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	28g	Folacin (mcg):	17mcg
Saturated Fat (g):	17g	Niacin (mg):	trace
Monounsaturated Fat (g):	8g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	131mg	% Refused:	n.n%
Carbohydrate (g):	19g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	1/2
Protein (g):	7g	Lean Meat:	1
Sodium (mg):	274mg	Vegetable:	0
Potassium (mg):	118mg	Fruit:	0
Calcium (mg):	72mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	5
Zinc (mg):	1mg	Other Carbohydrates:	1/2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	1111IU		
Vitamin A (r.e.):	328RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 353 **Calories from Fat:** 250

% Daily Values*

Total Fat 28g	43%
Saturated Fat 17g	85%
Cholesterol 131mg	44%
Sodium 274mg	11%
Total Carbohydrates 19g	6%
Dietary Fiber trace	1%
Protein 7g	
Vitamin A	22%
Vitamin C	0%
Calcium	7%
Iron	7%

* Percent Daily Values are based on a 2000 calorie diet.