



Candy Bar Cheesecake

READY IN



255 min.

SERVINGS



16

CALORIES



448 kcal

DESSERT

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter melted
- ☐ 6.2 ounces chocolate bar coarsely chopped
- ☐ 24 ounces cream cheese softened
- ☐ 3 eggs
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup peanuts chopped
- ☐ 1 teaspoon vanilla
- ☐ 1.5 cups vanilla wafers crushed finely (38 cookies)

- ☐ 0.5 cup whipping cream (heavy)
- ☐ 0.8 cup whipping cream (heavy)

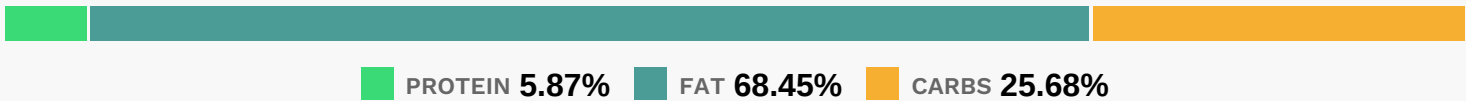
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Heat oven to 325F. In medium bowl, mix cookie crumbs, peanuts and butter. Press evenly in bottom of springform pan, 9x3 inches.
- ☐ In large bowl, beat cream cheese until smooth. Gradually beat in sugars and vanilla until smooth. Beat in eggs, one at a time. Beat in 3/4 cup whipping cream.
- ☐ Pour over crust.
- ☐ Bake cheesecake 1 1/4 to 1 1/2 hours or until center is set; cool 15 minutes. Run metal spatula along side of cheesecake to loosen. Refrigerate at least 2 hours.
- ☐ In 1-quart saucepan, melt candy bars over low heat, stirring occasionally. Stir in 1/2 cup whipping cream until smooth. Cool slightly.
- ☐ Remove side of pan.
- ☐ Serve sauce with cheesecake.

Nutrition Facts



Properties

Glycemic Index:13.21, Glycemic Load:11.62, Inflammation Score:-6, Nutrition Score:7.735652225173%

Nutrients (% of daily need)

Calories: 448.21kcal (22.41%), Fat: 34.7g (53.39%), Saturated Fat: 17.55g (109.66%), Carbohydrates: 29.29g (9.76%), Net Carbohydrates: 27.51g (10%), Sugar: 21.01g (23.34%), Cholesterol: 95.08mg (31.69%), Sodium: 241.53mg (10.5%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Caffeine: 8.8mg (2.93%), Protein: 6.7g (13.39%), Vitamin A: 1062.43IU (21.25%), Manganese: 0.35mg (17.36%), Phosphorus: 129.92mg (12.99%), Copper: 0.25mg (12.74%), Vitamin B2: 0.21mg (12.48%), Selenium: 7.94µg (11.35%), Magnesium: 40.57mg (10.14%), Iron: 1.75mg (9.72%), Calcium: 78.22mg (7.82%), Folate: 28.59µg (7.15%), Fiber: 1.78g (7.11%), Vitamin B1: 0.1mg (6.34%), Potassium: 218.09mg (6.23%), Vitamin B3: 1.18mg (5.89%), Vitamin E: 0.83mg (5.57%), Vitamin B5: 0.56mg (5.56%), Zinc: 0.83mg (5.52%), Vitamin B12: 0.23µg (3.87%), Vitamin B6: 0.07mg (3.39%), Vitamin D: 0.46µg (3.08%), Vitamin K: 2.32µg (2.21%)