



Candy Bar Cheesecake

READY IN



255 min.

SERVINGS



16

CALORIES



410 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)

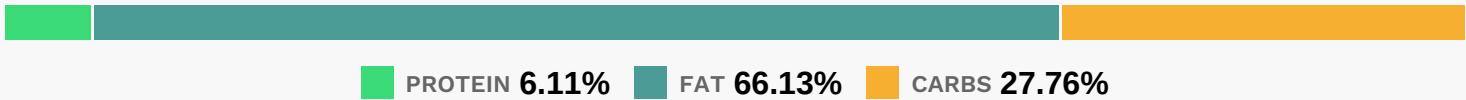
Equipment

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

Directions

- ☐ Heat oven to 325°F. 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:7.2769565300449%

Nutrients (% of daily need)

Calories: 410.28kcal (20.51%), Fat: 30.67g (47.19%), Saturated Fat: 14.98g (93.62%), Carbohydrates: 28.97g (9.66%), Net Carbohydrates: 27.19g (9.89%), Sugar: 20.68g (22.98%), Cholesterol: 82.48mg (27.49%), Sodium: 238.52mg (10.37%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Caffeine: 8.8mg (2.93%), Protein: 6.38g (12.76%), Vitamin A: 898.44IU (17.97%), Manganese: 0.35mg (17.35%), Copper: 0.25mg (12.68%), Phosphorus: 123.45mg (12.35%), Vitamin B2: 0.19mg (11.24%), Selenium: 7.61µg (10.87%), Magnesium: 39.79mg (9.95%), Iron: 1.74mg (9.66%), Fiber: 1.78g (7.11%), Calcium: 70.86mg (7.09%), Folate: 28.14µg (7.04%), Vitamin B1: 0.09mg (6.19%), Potassium: 207.49mg (5.93%), Vitamin B3: 1.17mg (5.85%), Zinc: 0.8mg (5.34%), Vitamin B5: 0.53mg (5.28%), Vitamin E: 0.73mg (4.88%), Vitamin B12: 0.21µg (3.57%), Vitamin B6: 0.06mg (3.19%), Vitamin D: 0.28µg (1.89%), Vitamin K: 1.96µg (1.87%)