



Candy Bar Cheesecake Squares

 Very Healthy

READY IN



300 min.

SERVINGS



1

CALORIES



7505 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 32 oz philadelphia cream cheese softened
- 8.3 oz chocolate-coated caramel-peanut nougat bars divided chopped
- 4 eggs
- 2 cups oreo cookies crushed finely
- 1 cup sugar
- 1 tsp vanilla

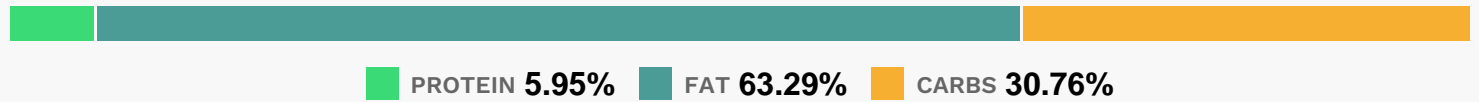
Equipment

- bowl
- frying pan
- oven
- blender

Directions

- Heat oven to 350F.
- Mix cookie crumbs and butter; press onto bottom of 13x9-inch pan.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.
- Add eggs, 1 at a time, mixing after each just until blended. Stir in 1 cup chopped candy bars; pour over crust.
- Sprinkle with remaining chopped candy.
- Bake 40 min. or until center is almost set. Cool. Refrigerate 3 hours.

Nutrition Facts



Properties

Glycemic Index:120.09, Glycemic Load:172.04, Inflammation Score:-10, Nutrition Score:80.76434751762%

Nutrients (% of daily need)

Calories: 7505.47kcal (375.27%), Fat: 536.32g (825.11%), Saturated Fat: 273.8g (1711.26%), Carbohydrates: 586.53g (195.51%), Net Carbohydrates: 551.66g (200.6%), Sugar: 421.45g (468.27%), Cholesterol: 1578.02mg (526.01%), Sodium: 4924.56mg (214.11%), Alcohol: 1.44g (100%), Alcohol %: 0.1% (100%), Caffeine: 203.79mg (67.93%), Protein: 113.44g (226.88%), Iron: 70.84mg (393.53%), Manganese: 6.91mg (345.45%), Vitamin A: 15261.79IU (305.24%), Copper: 5.52mg (276.06%), Selenium: 165.85µg (236.93%), Phosphorus: 2353.05mg (235.31%), Vitamin B2: 3.9mg (229.32%), Magnesium: 790.57mg (197.64%), Fiber: 34.87g (139.46%), Vitamin E: 20.7mg (137.99%), Calcium: 1236.57mg (123.66%), Vitamin K: 124.39µg (118.47%), Zinc: 16.97mg (113.12%), Potassium: 3901.56mg (111.47%), Vitamin B5: 9.86mg (98.59%), Folate: 360.13µg (90.03%), Vitamin B12: 4.28µg (71.27%), Vitamin B1: 1mg (66.36%), Vitamin B3: 11.78mg (58.91%), Vitamin B6: 0.98mg (48.81%), Vitamin D: 3.52µg (23.47%)