



Fun-Size Candy Studded Cheesecake

 Vegetarian

READY IN



180 min.

SERVINGS



12

CALORIES



407 kcal

DESSERT

Ingredients

- ☐ 0.3 cup brown sugar
- ☐ 0.5 cup butter melted
- ☐ 24 ounces cream cheese softened
- ☐ 12 servings chocolate bar cut into quarters
- ☐ 3 eggs beaten
- ☐ 40 squares graham cracker crumbs crumbled
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1.3 cups sugar

- ☐ 1 teaspoon vanilla extract

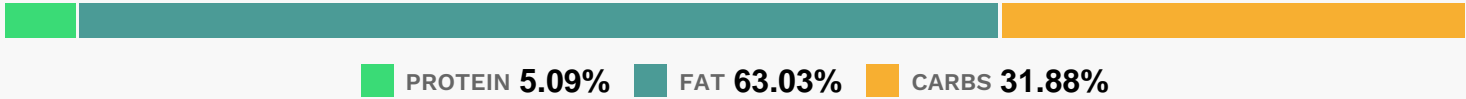
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ springform pan
- ☐ muffin liners

Directions

- ☐ Preheat oven to 350°F.
- ☐ In a small bowl, combine the cracker crumbs, sugar, and cinnamon; stir in butter. Press onto the bottom and 2 inches up the sides of a greased 9-inch springform pan.
- ☐ Bake the crust for about 5 minutes.
- ☐ Remove from oven, and cool on a wire rack (do not remove from pan). Reduce oven heat to 325°F.
- ☐ In a large bowl, beat the cream cheese, sugar and vanilla until smooth.
- ☐ Add eggs; beat on low just until combined.
- ☐ Fold the quartered candy bars into cream cheese mixture.
- ☐ Pour over crust. Important: Depending on how much candy you've added, you may not want to use all of the batter because the volume has been increased. Be sure to leave one inch unfilled in the pan, to leave some room for the cheesecake to rise a bit.
- ☐ Bake any extra batter in cupcake liners for decadent little bites. If desired, sprinkle candy on top, too.
- ☐ Bake for 1 hour or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer, still in pan. Refrigerate until completely cooled, several hours or overnight.
- ☐ When ready to serve, remove the sides of the pan. To slice, use unflavored dental floss pulled taut.

Nutrition Facts



Properties

Glycemic Index:20.76, Glycemic Load:17.27, Inflammation Score:-5, Nutrition Score:4.656521734984%

Nutrients (% of daily need)

Calories: 406.7kcal (20.34%), Fat: 29.05g (44.69%), Saturated Fat: 16.96g (105.98%), Carbohydrates: 33.07g (11.02%), Net Carbohydrates: 32.8g (11.93%), Sugar: 29.95g (33.28%), Cholesterol: 118.55mg (39.52%), Sodium: 278.6mg (12.11%), Alcohol: 0.1g (100%), Alcohol %: 0.13% (100%), Protein: 5.28g (10.55%), Vitamin A: 1057.87IU (21.16%), Selenium: 8.62µg (12.31%), Vitamin B2: 0.2mg (11.59%), Phosphorus: 94.85mg (9.48%), Calcium: 72.94mg (7.29%), Vitamin E: 0.83mg (5.54%), Vitamin B5: 0.51mg (5.15%), Vitamin B12: 0.24µg (4.03%), Zinc: 0.54mg (3.58%), Potassium: 114.74mg (3.28%), Iron: 0.57mg (3.19%), Folate: 12.16µg (3.04%), Magnesium: 11.5mg (2.87%), Vitamin B6: 0.06mg (2.86%), Manganese: 0.05mg (2.44%), Copper: 0.04mg (2.08%), Vitamin K: 1.98µg (1.89%), Vitamin B1: 0.03mg (1.73%), Vitamin D: 0.22µg (1.47%), Fiber: 0.27g (1.07%), Vitamin B3: 0.21mg (1.05%)