



## Impossibly Easy Toffee Bar Cheesecake

 Gluten Free

READY IN



345 min.

SERVINGS



8

CALORIES



410 kcal

DESSERT

### Ingredients

- ☐ 0.3 cup milk
- ☐ 2 teaspoons vanilla
- ☐ 2 eggs
- ☐ 0.8 cup brown sugar packed
- ☐ 16 oz cream cheese softened cut into 16 pieces,
- ☐ 4.2 oz heath candy bars english coarsely chopped
- ☐ 0.5 cup mrs richardson's butterscotch caramel sauce
- ☐ 0.3 cup frangelico

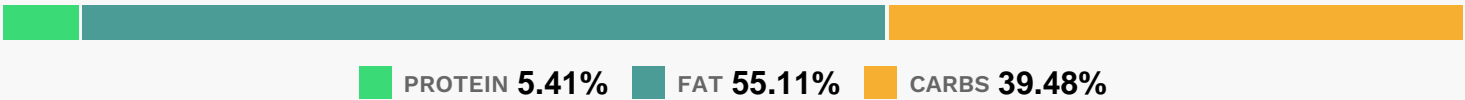
## Equipment

- ☐ oven
- ☐ knife
- ☐ blender

## Directions

- ☐ Heat oven to 325°F. Spray bottom only of 9-inch glass pie plate with cooking spray.
- ☐ In blender, place milk, vanilla, eggs, brown sugar and Bisquick mix. Cover; blend on high speed 15 seconds.
- ☐ Add cream cheese. Cover; blend 2 minutes.
- ☐ Pour into pie plate.
- ☐ Sprinkle candy over top; swirl gently with table knife to evenly distribute candy.
- ☐ Bake 30 to 35 minutes or until about 2 inches of edge of pie is set and center is still soft and wiggles slightly. Cool completely, about 1 hour.
- ☐ Refrigerate at least 4 hours.
- ☐ Serve with caramel topping. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:8.13, Glycemic Load:0.98, Inflammation Score:-4, Nutrition Score:4.4347825957381%

## Nutrients (% of daily need)

Calories: 410.14kcal (20.51%), Fat: 25.64g (39.45%), Saturated Fat: 14.36g (89.77%), Carbohydrates: 41.32g (13.77%), Net Carbohydrates: 40.97g (14.9%), Sugar: 39.72g (44.14%), Cholesterol: 102.52mg (34.17%), Sodium: 302.53mg (13.15%), Alcohol: 0.34g (100%), Alcohol %: 0.35% (100%), Protein: 5.67g (11.33%), Vitamin A: 845.93IU (16.92%), Selenium: 8.83µg (12.61%), Vitamin B2: 0.19mg (11.3%), Phosphorus: 96.54mg (9.65%), Calcium: 95.43mg (9.54%), Vitamin B5: 0.57mg (5.7%), Vitamin B12: 0.29µg (4.82%), Vitamin E: 0.61mg (4.09%), Potassium: 139.69mg (3.99%), Vitamin B6: 0.06mg (3.19%), Zinc: 0.46mg (3.09%), Folate: 10.76µg (2.69%), Magnesium: 10.02mg (2.51%), Iron: 0.4mg (2.24%), Vitamin D: 0.3µg (2.03%), Manganese: 0.03mg (1.61%), Vitamin B1: 0.02mg (1.45%), Copper:

0.03mg (1.43%), Fiber: 0.35g (1.39%), Vitamin K: 1.25µg (1.19%)