



## Layered Caramel Candy Bar Cheesecake

READY IN



460 min.

SERVINGS



12

CALORIES



1083 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 12 oz mrs richardson's butterscotch caramel sauce
- 4.1 oz rolos cut into 1/2-inch pieces
- 1.5 containers chocolate frosting betty crocker®
- 32 oz cream cheese softened
- 2 eggs
- 1 box chocolate cake mix dark betty crocker® supermoist®
- 8 oz cream sour
- 1 cup sugar

- 1 cup butter unsalted softened
- 1 package vanilla pudding instant (4-serving size) (not )
- 0.3 cup vegetable oil
- 0.5 cup water

## Equipment

- bowl
- frying pan
- baking sheet
- baking paper
- oven
- hand mixer
- toothpicks
- spatula

## Directions

- Heat oven to 325°F. Grease 2 (9-inch) round cake pans with shortening or cooking spray. Line bottoms of pans with cooking parchment paper rounds; lightly grease paper. Chop 2 candy bars into small pieces; store in refrigerator until needed.
- In large bowl, beat butter and sugar with electric mixer until smooth and creamy. Beat in cream cheese a little at a time until smooth; scrape down bowl. Beat in eggs one at a time until well combined.
- Add pudding mix and baking powder; beat well until smooth. Fold in refrigerated candy bar pieces. Divide batter evenly between pans, about 4 cups per pan. Smooth top with off-set spatula.
- Bake 55 to 60 minutes.
- Layers will puff up during baking and then deflate when removed from oven. Cool in pans on cooling racks 10 minutes. Freeze until solid, about 3 hours.
- Turn cheesecakes out onto cookie sheet; peel off paper. Store in freezer until ready to use.
- While Cheesecake

- Layers are freezing, heat oven to 350°F. Grease 3 (9-inch) round cake pans with shortening or cooking spray.
- In large bowl, beat Cake ingredients with electric mixer on medium speed until well combined. Divide batter evenly among pans.
- Bake 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool in pans on cooling racks 10 minutes.
- Remove cake layers from pans onto cooling racks. Cool completely.
- To assemble, place 1 cake layer on serving plate or cake stand.
- Spread 1/4 cup caramel topping over top of cake layer.
- Place 1 frozen cheesecake layer on top of cake layer; top with 1/4 cup caramel topping. Repeat layering with another cake layer, another cheesecake layer, and finally top with remaining cake layer. Do not coat top cake layer with caramel.
- Use 1 container of frosting to evenly coat entire cheesecake. Using off-set spatula, swirl remaining container of frosting onto cake. Top with pieces from 2 candy bars. Refrigerate until cheesecake is well chilled before cutting, about 2 hours. Store in refrigerator.

## Nutrition Facts

■ PROTEIN 3.5% ■ FAT 55.76% ■ CARBS 40.74%

### Properties

Glycemic Index:15.76, Glycemic Load:12.93, Inflammation Score:-7, Nutrition Score:12.133913028499%

### Nutrients (% of daily need)

Calories: 1082.54kcal (54.13%), Fat: 69.46g (106.86%), Saturated Fat: 33.77g (211.05%), Carbohydrates: 114.19g (38.06%), Net Carbohydrates: 112.68g (40.97%), Sugar: 95.32g (105.91%), Cholesterol: 156.62mg (52.21%), Sodium: 893.36mg (38.84%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.67mg (1.89%), Protein: 9.8g (19.6%), Vitamin A: 1684.24IU (33.68%), Phosphorus: 288.95mg (28.89%), Calcium: 227.57mg (22.76%), Selenium: 15.1µg (21.57%), Vitamin E: 3.14mg (20.91%), Vitamin B2: 0.33mg (19.33%), Iron: 2.78mg (15.46%), Vitamin K: 16.03µg (15.27%), Copper: 0.29mg (14.35%), Manganese: 0.24mg (12.25%), Potassium: 406.85mg (11.62%), Magnesium: 40.46mg (10.11%), Folate: 35.41µg (8.85%), Vitamin B5: 0.74mg (7.37%), Zinc: 1.01mg (6.72%), Vitamin B12: 0.39µg (6.44%), Vitamin B1: 0.1mg (6.37%), Fiber: 1.51g (6.04%), Vitamin B6: 0.08mg (4%), Vitamin B3: 0.75mg (3.74%), Vitamin D: 0.43µg (2.87%)