

Layered Caramel Candy Bar Cheesecake

READY IN



460 min.

SERVINGS



12

CALORIES



1173 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 12 oz mrs richardson's butterscotch caramel sauce
- ☐ 1.5 containers chocolate frosting
- ☐ 32 oz cream cheese softened
- ☐ 4.1 oz chocolate bar
- ☐ 4.1 oz chocolate bar cut into 1/2-inch pieces
- ☐ 2 eggs
- ☐ 4 eggs
- ☐ 1 box chocolate cake mix dark

- ☐ 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

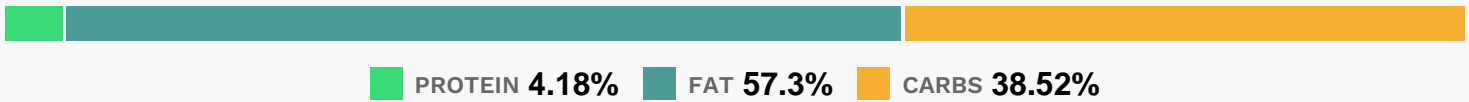
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ spatula

Directions

- ☐ Heat oven to 325F. 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 350F. 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



Properties

Glycemic Index:19.59, Glycemic Load:14.49, Inflammation Score:-8, Nutrition Score:17.246086965437%

Nutrients (% of daily need)

Calories: 1173.44kcal (58.67%), Fat: 77.09g (118.6%), Saturated Fat: 37.57g (234.79%), Carbohydrates: 116.6g (38.87%), Net Carbohydrates: 113.07g (41.11%), Sugar: 93.83g (104.25%), Cholesterol: 210.6mg (70.2%), Sodium: 899.86mg (39.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 20.59mg (6.86%), Protein: 12.67g (25.33%), Phosphorus: 370.78mg (37.08%), Vitamin A: 1759.28IU (35.19%), Copper: 0.64mg (31.99%), Manganese: 0.63mg (31.32%), Selenium: 20.92µg (29.89%), Iron: 5.3mg (29.47%), Calcium: 235.88mg (23.59%), Vitamin B2: 0.4mg (23.48%), Vitamin E: 3.3mg (21.99%), Magnesium: 86.39mg (21.6%), Vitamin K: 17.18µg (16.36%), Potassium: 547.39mg (15.64%), Fiber: 3.53g (14.14%), Zinc: 1.84mg (12.26%), Folate: 42.3µg (10.57%), Vitamin B5: 1.04mg (10.43%), Vitamin B12: 0.54µg (8.99%), Vitamin B1: 0.11mg (7.07%), Vitamin B6: 0.11mg (5.61%), Vitamin D: 0.72µg (4.82%), Vitamin B3: 0.96mg (4.79%)