



PHILADELPHIA 3-STEP Toffee Crunch Cheesecake

READY IN



290 min.

SERVINGS



50

CALORIES



79 kcal

DESSERT

Ingredients

- 0.5 cup brown sugar packed
- 5.6 oz chocolate-covered toffee bars divided chopped
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 6 oz ready-to-use graham cracker crumb crust
- 0.5 tsp vanilla

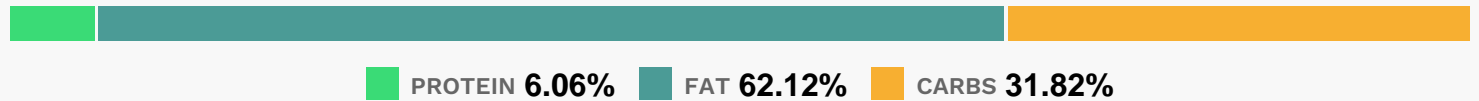
Equipment

- bowl
- oven
- blender

Directions

- Heat oven to 350F.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.
- Add eggs; mix just until blended. Stir in 3/4 cup chopped toffee bars.
- Pour into crust; sprinkle with remaining chopped toffee bars.
- Bake 35 to 40 min. or until center is almost set. Cool completely. Refrigerate 3 hours.

Nutrition Facts



Properties

Glycemic Index:1, Glycemic Load:0.39, Inflammation Score:-1, Nutrition Score:1.6165217439766%

Nutrients (% of daily need)

Calories: 78.78kcal (3.94%), Fat: 5.49g (8.44%), Saturated Fat: 2.84g (17.72%), Carbohydrates: 6.32g (2.11%), Net Carbohydrates: 5.91g (2.15%), Sugar: 3.86g (4.29%), Cholesterol: 15.81mg (5.27%), Sodium: 48.26mg (2.1%), Alcohol: 0.01g (100%), Alcohol %: 0.09% (100%), Protein: 1.2g (2.41%), Manganese: 0.11mg (5.43%), Copper: 0.07mg (3.38%), Iron: 0.52mg (2.9%), Phosphorus: 27.04mg (2.7%), Vitamin A: 132.61IU (2.65%), Selenium: 1.65µg (2.36%), Magnesium: 9.25mg (2.31%), Vitamin B2: 0.04mg (2.27%), Fiber: 0.41g (1.64%), Calcium: 14.92mg (1.49%), Zinc: 0.22mg (1.44%), Potassium: 43.94mg (1.26%), Vitamin E: 0.18mg (1.19%), Vitamin K: 1.17µg (1.11%), Vitamin B5: 0.1mg (1.01%)