



Snickers Cheesecake

READY IN



25 min.

SERVINGS



10

CALORIES



614 kcal

DESSERT

Ingredients

- ☐ 0.3 cup mrs richardson's butterscotch caramel sauce
- ☐ 24 crème-filled chocolate sandwich cookies (such as Oreos)
- ☐ 1 tablespoon cornstarch
- ☐ 24 oz cream cheese at room temperature
- ☐ 3 large eggs at room temperature
- ☐ 1 teaspoon juice of lemon
- ☐ 0.3 cup roasted peanuts salted chopped
- ☐ 3 snickers candy bars cut into 1/4-inch slices
- ☐ 0.8 cup sugar

- ☐ 4 tablespoons butter unsalted melted
- ☐ 2 teaspoons vanilla extract

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ roasting pan
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Make crust: Preheat oven to 350F. Mist a 9-inch springform pan with cooking spray. Wrap bottom and sides with 2 large foil pieces. Pulse cookies in a food processor until crushed. Pulse in butter. Press into an even layer in pan.
- ☐ Bake until firm, 8 to 10 minutes.
- ☐ Let cool.
- ☐ Place a roasting pan filled with 1 inch hot water on oven's center rack. Beat cream cheese until smooth.
- ☐ Add sugar; beat for 1 minute. Beat in eggs. Scrape down sides and bottom of bowl. Beat in vanilla, lemon juice and cornstarch.
- ☐ Sprinkle Snickers over crust.
- ☐ Pour batter into pan; place in water bath.
- ☐ Bake until cake is set around edges but still jiggles in center, about 55 minutes.
- ☐ Remove cake from roasting pan; remove foil.
- ☐ Place cake on a rack to cool. Cover and chill until firm, 4 hours or up to 1 day. When ready to serve, drizzle top with caramel sauce and top with chopped peanuts, if desired.

Nutrition Facts



 PROTEIN **6.4%**  FAT **58.72%**  CARBS **34.88%**

Properties

Glycemic Index:15.21, Glycemic Load:17.05, Inflammation Score:-7, Nutrition Score:10.58913036533%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 613.88kcal (30.69%), Fat: 40.78g (62.75%), Saturated Fat: 20.54g (128.4%), Carbohydrates: 54.49g (18.16%), Net Carbohydrates: 52.93g (19.25%), Sugar: 41.28g (45.87%), Cholesterol: 138.78mg (46.26%), Sodium: 423.54mg (18.41%), Alcohol: 0.28g (100%), Alcohol %: 0.22% (100%), Protein: 10.01g (20.01%), Vitamin A: 1167.93IU (23.36%), Iron: 4.04mg (22.46%), Selenium: 13.8µg (19.72%), Vitamin B2: 0.32mg (19.09%), Phosphorus: 179.64mg (17.96%), Manganese: 0.36mg (17.94%), Vitamin E: 1.84mg (12.29%), Calcium: 104.4mg (10.44%), Magnesium: 40.45mg (10.11%), Folate: 40.34µg (10.08%), Vitamin B3: 1.99mg (9.94%), Copper: 0.19mg (9.63%), Vitamin K: 10.08µg (9.6%), Vitamin B5: 0.87mg (8.72%), Zinc: 1.26mg (8.37%), Potassium: 268.56mg (7.67%), Vitamin B1: 0.1mg (6.71%), Fiber: 1.56g (6.25%), Vitamin B12: 0.33µg (5.5%), Vitamin B6: 0.1mg (4.78%), Vitamin D: 0.38µg (2.56%)