



Snickers Cheesecake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



273 kcal

DESSERT

Ingredients

- ☐ 0.8 cup brown sugar packed
- ☐ 0.3 cup mrs richardson's butterscotch caramel sauce fat-free divided
- ☐ 0.7 cup chocolate graham cracker crumbs (5 cookie sheets)
- ☐ 4.1 ounce chocolate bar divided chopped (such as Snickers)
- ☐ 2 large egg whites
- ☐ 2 large eggs
- ☐ 2 cups nonfat cottage cheese fat-free
- ☐ 0.3 cup flour all-purpose

- ☐ 0.5 cup granulated sugar
- ☐ 8 ounce cream cheese light
- ☐ 0.5 cup cream fat-free sour
- ☐ 2 teaspoons vanilla extract

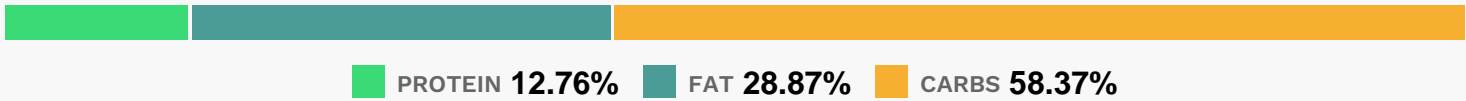
Equipment

- ☐ food processor
- ☐ frying pan
- ☐ oven
- ☐ springform pan

Directions

- ☐ Preheat oven to 30
- ☐ Sprinkle crumbs into bottom and halfway up sides of a 9-inch springform pan coated with cooking spray.
- ☐ Combine cheeses in a food processor; process 2 minutes or until smooth.
- ☐ Add brown sugar and next 6 ingredients (brown sugar through egg whites); process just until blended.
- ☐ Pour half of batter into prepared pan.
- ☐ Drizzle with 2 tablespoons syrup; sprinkle with half of chopped candy bar.
- ☐ Pour remaining batter into pan; drizzle with 2 tablespoons syrup.
- ☐ Bake at 300 for 50 minutes.
- ☐ Sprinkle with remaining chopped candy bar; bake 10 minutes or until almost set. Turn oven off; let cheesecake stand for 1 hour in oven with door closed.
- ☐ Remove cheesecake from oven; cool to room temperature. Cover and chill at least 8 hours.

Nutrition Facts



Properties

Glycemic Index:14.01, Glycemic Load:8.04, Inflammation Score:-2, Nutrition Score:6.1699999505249%

Nutrients (% of daily need)

Calories: 273.07kcal (13.65%), Fat: 8.8g (13.54%), Saturated Fat: 4.59g (28.69%), Carbohydrates: 40.02g (13.34%), Net Carbohydrates: 38.89g (14.14%), Sugar: 29.92g (33.24%), Cholesterol: 45mg (15%), Sodium: 281.16mg (12.22%), Alcohol: 0.23g (100%), Alcohol %: 0.23% (100%), Caffeine: 7.82mg (2.61%), Protein: 8.75g (17.49%), Phosphorus: 162.09mg (16.21%), Selenium: 10.29µg (14.7%), Vitamin B2: 0.22mg (12.91%), Manganese: 0.23mg (11.73%), Copper: 0.21mg (10.51%), Calcium: 98.8mg (9.88%), Iron: 1.63mg (9.03%), Vitamin B12: 0.49µg (8.18%), Magnesium: 32.64mg (8.16%), Potassium: 226.38mg (6.47%), Vitamin B5: 0.54mg (5.44%), Zinc: 0.79mg (5.26%), Fiber: 1.14g (4.55%), Folate: 17.17µg (4.29%), Vitamin A: 184.83IU (3.7%), Vitamin B1: 0.05mg (3.16%), Vitamin B6: 0.04mg (2.08%), Vitamin B3: 0.37mg (1.86%), Vitamin D: 0.22µg (1.49%), Vitamin E: 0.2mg (1.36%)