



## Snickers™ Triple Chocolate Cheesecake

READY IN



275 min.

SERVINGS



12

CALORIES



566 kcal

DESSERT

### Ingredients

- 1 cup brown sugar packed
- 0.3 cup butter melted
- 12 servings cream sauce
- 2 cups cookie crumbs (from 15-oz box)
- 24 oz cream cheese softened
- 7.4 oz chocolate bar
- 2 eggs
- 0.3 cup granulated sugar
- 8 oz cream sour

- 1 teaspoon vanilla

## Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- hand mixer
- springform pan

## Directions

- Heat oven to 350F. In ungreased 9-inch springform pan, mix cookie crumbs and granulated sugar.
- Drizzle melted butter over mixture; toss with fork until well combined. Firmly press mixture in bottom and 2 inches up side of pan to form crust.
- Cut each candy bar in half lengthwise; cut each half into 8 pieces. Set aside. In large bowl, beat cream cheese and brown sugar with electric mixer on medium speed until fluffy. Beat in sour cream, vanilla and eggs until smooth, scraping down sides of bowl once. Stir in candy pieces.
- Pour mixture into crust-lined pan.
- Bake 1 1/4 hours or until knife inserted slightly off center comes out clean (center will be slightly jiggly). Cool completely in pan on wire rack, about 1 hour.
- Carefully remove side of pan. Refrigerate until chilled before serving, at least 2 hours.
- Cut cheesecake into wedges; place on individual dessert plates.
- Drizzle each serving with ice cream topping. Store in refrigerator.

## Nutrition Facts



**PROTEIN 5.05%** **FAT 62.18%** **CARBS 32.77%**

## Properties

Glycemic Index:15.34, Glycemic Load:12.8, Inflammation Score:-7, Nutrition Score:9.4617392278236%

## Nutrients (% of daily need)

Calories: 566.08kcal (28.3%), Fat: 39.6g (60.93%), Saturated Fat: 20.05g (125.33%), Carbohydrates: 46.95g (15.65%), Net Carbohydrates: 44.8g (16.29%), Sugar: 34.32g (38.13%), Cholesterol: 96.23mg (32.08%), Sodium: 309.91mg (13.47%), Alcohol: 0.1g (100%), Alcohol %: 0.1% (100%), Caffeine: 14.06mg (4.69%), Protein: 7.24g (14.48%), Vitamin A: 1109.15IU (22.18%), Manganese: 0.44mg (21.93%), Copper: 0.36mg (17.77%), Iron: 2.93mg (16.26%), Phosphorus: 157.21mg (15.72%), Vitamin B2: 0.27mg (15.63%), Selenium: 10.33µg (14.75%), Magnesium: 52.38mg (13.09%), Calcium: 110.34mg (11.03%), Vitamin E: 1.32mg (8.79%), Fiber: 2.15g (8.6%), Potassium: 278.07mg (7.94%), Zinc: 1.12mg (7.44%), Vitamin B5: 0.65mg (6.52%), Folate: 23.45µg (5.86%), Vitamin B1: 0.09mg (5.69%), Vitamin B12: 0.28µg (4.73%), Vitamin K: 4.63µg (4.41%), Vitamin B3: 0.83mg (4.15%), Vitamin B6: 0.08mg (3.93%)