



## Toffee Chunk Cheesecake

READY IN



45 min.

SERVINGS



8

CALORIES



1266 kcal

DESSERT

### Ingredients

- 6 tablespoons butter melted
- 14 ounces individually wrapped caramels
- 4.2 ounce bars chocolate covered toffee chopped
- 32 ounce cream cheese
- 2 egg yolks
- 4 eggs
- 5 ounce evaporated milk canned
- 2 tablespoons flour all-purpose
- 0.3 cup heavy whipping cream

- 1 cup semi chocolate chips
- 2 teaspoons vanilla extract
- 2 cups vanilla wafer crumbs
- 1.5 cups sugar white

## Equipment

- bowl
- frying pan
- sauce pan
- oven
- aluminum foil
- springform pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine wafer crumbs with the melted margarine.
- Mix well. Press onto the bottom and half-way up the side of 9 inch springform pan.
- Bake for 10 minutes in preheated oven. Allow to cool.
- Increase oven temperature to 400 degrees F (200 degrees C). In a saucepan over low heat, melt the caramels together with the chocolate chips and evaporated milk stir until smooth and pour into crust. Break candy bars into small pieces.
- Sprinkle over the caramel layer.
- Beat cream cheese until smooth.
- Add sugar and flour; beat until smooth.
- Add eggs, then yolks, one at a time. Blend in heavy cream and vanilla.
- Pour over caramel and toffee layers. Wrap outside of pan with foil.
- Set in a large pan that has been filled with 1 inch of hot water.
- Bake at 400 degrees F (200 degrees C) for 15 minutes; reduce oven to 225 degrees F (110 degrees C) and bake 1 hour.

Remove from water. Cool to room temperature, then chill overnight in the refrigerator. Top with 3 more

Heath Bar candy bars that have been chopped.

## Nutrition Facts

**PROTEIN 5.64%** **FAT 55.68%** **CARBS 38.68%**

### Properties

Glycemic Index:48.39, Glycemic Load:70.12, Inflammation Score:-8, Nutrition Score:19.640434897464%

### Nutrients (% of daily need)

Calories: 1265.69kcal (63.28%), Fat: 79.64g (122.52%), Saturated Fat: 43.92g (274.49%), Carbohydrates: 124.48g (41.49%), Net Carbohydrates: 120.63g (43.86%), Sugar: 97.02g (107.8%), Cholesterol: 289.44mg (96.48%), Sodium: 716.27mg (31.14%), Alcohol: 0.34g (100%), Alcohol %: 0.13% (100%), Caffeine: 31.26mg (10.42%), Protein: 18.15g (36.3%), Vitamin A: 2195.03IU (43.9%), Vitamin B2: 0.69mg (40.8%), Phosphorus: 401.22mg (40.12%), Selenium: 24.49µg (34.99%), Manganese: 0.63mg (31.62%), Copper: 0.6mg (30.11%), Calcium: 277.48mg (27.75%), Magnesium: 100.73mg (25.18%), Iron: 4.05mg (22.49%), Potassium: 618.08mg (17.66%), Vitamin B5: 1.71mg (17.14%), Vitamin B1: 0.25mg (16.49%), Zinc: 2.45mg (16.33%), Fiber: 3.86g (15.43%), Folate: 58.86µg (14.72%), Vitamin E: 2.14mg (14.24%), Vitamin B12: 0.83µg (13.77%), Vitamin B6: 0.17mg (8.57%), Vitamin B3: 1.41mg (7.07%), Vitamin K: 7.24µg (6.9%), Vitamin D: 0.86µg (5.73%)