



Trick or Treat Cheesecake

READY IN



610 min.

SERVINGS



12

CALORIES



718 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 25 chocolate sandwich cookies crushed oreo® (such as)
- 16 ounce cream cheese softened
- 20 chocolate-coated caramel-peanut nougat candy bars mini cut into quarters snickers® (such as)
- 3 eggs
- 14 ounce condensed milk sweetened canned
- 2 teaspoons vanilla extract
- 0.3 cup sugar white

Equipment

- bowl
- frying pan
- baking paper
- oven
- knife
- hand mixer
- spatula
- springform pan

Directions

- Preheat oven to 300 degrees F (150 degrees C).
- Place a shallow pan 1/2-full with water on the lower oven rack to minimize cracking in the cheesecake. Spray the inside of a 9-inch springform pan with cooking spray and line with parchment paper.
- Mix chocolate sandwich cookies, sugar, and butter together in a bowl; press into the bottom of the prepared pan.
- Beat cream cheese and sweetened condensed milk together in a separate bowl using an electric mixer until smooth; beat in eggs, 1 at a time, until just blended. Stir candy bars and vanilla extract into cream cheese mixture; pour over crust.
- Bake in the preheated oven until edges are set and center is still slightly soft, about 50 minutes. Turn off oven, leaving door open, and cool cheesecake in oven, at least 1 hour. Run a knife or spatula around the edges to loosen cheesecake; refrigerate in the pan until set, 8 hours or overnight.

Nutrition Facts

  
 **PROTEIN 6.24%**  **FAT 57.96%**  **CARBS 35.8%**

Properties

Glycemic Index:19.26, Glycemic Load:19.18, Inflammation Score:-7, Nutrition Score:18.062608682591%

Nutrients (% of daily need)

Calories: 717.78kcal (35.89%), Fat: 46.73g (71.89%), Saturated Fat: 25.88g (161.73%), Carbohydrates: 64.95g (21.65%), Net Carbohydrates: 59.14g (21.5%), Sugar: 46.46g (51.62%), Cholesterol: 105.3mg (35.1%), Sodium: 323.31mg (14.06%), Alcohol: 0.23g (100%), Alcohol %: 0.17% (100%), Caffeine: 38.58mg (12.86%), Protein: 11.32g (22.64%), Manganese: 1.09mg (54.48%), Iron: 8.88mg (49.33%), Copper: 0.93mg (46.41%), Magnesium: 131.68mg (32.92%), Phosphorus: 314.44mg (31.44%), Fiber: 5.81g (23.25%), Selenium: 16.09µg (22.99%), Vitamin B2: 0.37mg (22.03%), Calcium: 177.72mg (17.77%), Potassium: 582.56mg (16.64%), Vitamin A: 831.63IU (16.63%), Zinc: 2.38mg (15.86%), Vitamin K: 11.72µg (11.17%), Vitamin E: 1.53mg (10.22%), Vitamin B5: 0.91mg (9.09%), Vitamin B12: 0.47µg (7.8%), Vitamin B1: 0.11mg (7.22%), Folate: 27.65µg (6.91%), Vitamin B3: 1.26mg (6.3%), Vitamin B6: 0.08mg (4.03%), Vitamin D: 0.29µg (1.91%), Vitamin C: 0.86mg (1.04%)