



Snickers Cheesecake

Savannah · 29/09/2024



Prep Time

11 hrs

Difficult

Medium

Servings

12 hrs 30 mins

Description

This Snickers cheesecake is decadently rich but oh so addictive Combines two of my loves candy and cheesecake

Ingredients

- - 20 chocolate wafer cookies
- finely ground - $\frac{1}{4}$ cup butter - 1 tablespoon white sugar - $\frac{1}{2}$ cup caramel chips
- divided - $\frac{1}{4}$ cup chopped peanuts
- divided - 4 (8 ounce) packages cream cheese - 1 $\frac{1}{2}$ cups white sugar - $\frac{3}{4}$ cup milk - 4 eggs - 1 cup sour cream - 1 tablespoon vanilla extract - 3 tablespoons all-purpose flour
- divided - 16 mini chocolate-coated caramel-peanut nougat candy bars (such as Snickers®)
- divided - 1 (7 ounce) can whipped cream (Optional) - $\frac{1}{4}$ cup chocolate chips

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Mix ground cookies
2. butter
3. and 1 tablespoon sugar together in a bowl until combined. Press into the bottom of a 9-inch springform pan. Top crust with 1/4 cup caramel chips and 2 tablespoons chopped peanuts. Mix cream cheese and 1 1/2 cups sugar together until smooth. Blend in milk. Mix in eggs 1 at a time; stir until just incorporated. Mix in sour cream
4. vanilla extract
5. and 2 tablespoons flour
6. using a wooden spoon
7. until batter is smooth. Chop 6 mini candy bars into small pieces; toss with 1 tablespoon flour in a bowl (to prevent sinking to bottom of cake). Stir into batter; pour into crust-lined pan. Bake in the preheated oven for 1 hour. Keep door closed. Turn off heat; let cake cool in the oven for at least 3 hours. Remove from oven; chill 8 hours to overnight. Release cake from pan; transfer to a serving plate. Decorate top edge of cake with whipped cream. Put remaining 1/4 cup caramel chips and 2 tablespoons chocolate chips in separate microwave-safe bowls; heat in the microwave until melted
8. about 1 minute. Drizzle melted caramel over cake; repeat with melted chocolate. Chop remaining candy bars and arrange on top of whipped cream. Sprinkle remaining 2 tablespoons peanuts on cake.