

Submitted by: Barbara Gallagher

Recipe Name:

Heath Bar Cheesecake



Ingredients:

Crust

- 1 $\frac{3}{4}$ cups vanilla wafer crumbs
- 2 tablespoons sugar
- $\frac{1}{3}$ cup of butter melted

Filling

- 3 8-oz packages of cream cheese, softened
- 1 cup sugar
- 3 eggs at room temperature
- 1 cup (8 oz) sour cream
- 1 $\frac{1}{2}$ teaspoons vanilla
- 1 $\frac{1}{3}$ cups (8 oz package) Heath Milk Chocolate Toffee bits, divided (reserve $\frac{1}{4}$ cup for topping)
- Heath Miniature Candy Bars, crushed
- Ghiradelli Caramel & Chocolate Sauce

Directions:

- Preheat oven to 350 degrees
- Combine crust ingredients & press into bottom and 1 $\frac{1}{2}$ inches up the sides of a 9 springform pan.

Refrigerate while preparing filling

- In large bowl, beat cream cheese with sugar at medium speed until fluffy
- Add eggs, 1 at a time, beating well after each addition
- Beat in sour cream and vanilla; blend until smooth
- Spoon half of filling over prepared crust. Sprinkle Toffee bits over filling; cover with remaining filling
- Bake one hour or until cheesecake is just firm when pan is tapped gently.
- Cool completely in pan on wire rack
- Sprinkle remaining $\frac{1}{4}$ cup of toffee bits over cake and then spread chopped Heath Miniature candies over top
- Drizzle with Ghiradelli Caramel & Chocolate Sauce