

Candy Bar Cheesecake

Ingredients:

2 1/2 cups chocolate cookie crumbs

1/2 cup sugar

1/2 cup butter, melted

3 8-ounce packages (24 ounce) cream cheese,
softened 3/4 cup sugar

2 tablespoons all-purpose flour

1 teaspoon Vanilla

3 eggs

6 regular size candy bars, chopped

Notes:

Candy Bar Cheesecake

WearEver

Directions:

1. Combine cookie crumbs, 1/2 cup sugar and butter; mix well
2. Press onto bottom of jelly roll pan. Bake in 350°F oven for 15 minutes.
3. Mix cream cheese, remaining sugar, flour, and vanilla with an electric mixer. Add eggs, beating just until blended. Pour over crust. Sprinkle with candy.
4. Bake 30 minutes at 350°F or until center is almost set and edges begin to brown. Cool the pan on a wire rack. Cut into bars. Store in refrigerator