

CopyCat The Cheesecake Factory Snickers Cheesecake

Ingredients

1 pkg 9oz chocolate wafers not oreo cookies (i found these at big lots)
4 Tbsp butter, melted
3 8-oz pkgs of cream cheese
1 c sugar
4 eggs
1 tsp vanilla extract
1 c heavy cream
1 1/2 lb snack-size snicker candy bars, cut into sixths
1 jar of fudge ice cream topping

Directions

Preheat oven to 325 degrees

Grind cookies into fine crumbs in a food processor. Add butter and mix until blended. Press into bottom and about 1 inch up the sides of a 9 1/2 or 10-inch spring form pan

In a large bowl, beat cream cheese and sugar with mixer on medium speed until smooth. Beat in eggs one at a time.

Beat in vanilla and cream, beat 3 to 4 minutes. Fold in 1 1/2 cup of candy bars.

Bake 1 hour and 15 to 25 minutes, or until cheesecake is almost set but center still jiggles slightly. Let cool to room temperature.

Sprinkle remaining candy bars over top of cake. Refrigerate for 4 to 5 hrs before serving. Remove springform pan.

Just before serving, drizzle fudge topping over cheesecake,

and top with whipped cream