Betty Crocker

Impossibly Easy Toffee Bar Cheesecake

Bits of crunchy chocolate-covered toffee are the tasty surprise in an easy, foolproof cheesecake. Caramel topping is the extra wow.

Prep Time	Total Time	Makes
10	**5:45**	**8**
Minutes	Hrs:Mins	servings

- 1/4 **cup milk**
- 2 **teaspoons vanilla**
- 2 **eggs**
- 3/4 **cup packed brown sugar**
- 1/4 **cup Original Bisquick® mix**
- 2 **packages (8 oz each) cream cheese, cut into 16 pieces, softened**
- 3 **bars (1.4 oz each) chocolate-covered English toffee candy, coarsely chopped**
- 1/2 **cup caramel topping**

1. Heat oven to 325°F. Spray bottom only of 9-inch glass pie plate with cooking spray.

2. In blender, place milk, vanilla, eggs, brown sugar and Bisquick mix. Cover; blend on high speed 15 seconds. Add cream cheese. Cover; blend 2 minutes. Pour into pie plate.

3. Sprinkle candy over top; swirl gently with table knife to evenly distribute candy.

4. Bake 30 to 35 minutes or until about 2 inches of edge of pie is set and center is still soft and wiggles slightly. Cool completely, about 1 hour.

5. Refrigerate at least 4 hours. Serve with caramel topping. Store in refrigerator.

Makes 8 servings

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Special Touch

If you love nuts, sprinkle a few over the batter with the chopped candy. Or pass the nuts with a pitcher of caramel topping, and let guests top their own desserts.

Nutrition Information:

1 Serving (1 Serving) Calories 460 (Calories from Fat 240), Total Fat 27g (Saturated Fat 16g, Trans Fat 1g), Cholesterol 125mg; Sodium 360mg; Total Carbohydrate 47g (Dietary Fiber 0g, Sugars 41g), Protein 7g; **Percent Daily Value*:** Vitamin A 20.00%; Vitamin C 0.00%; Calcium 10.00%; Iron 8.00%; **Exchanges:** 0 Starch; 0 Fruit; 3 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 1 High-Fat Meat; 4 Fat; **Carbohydrate Choices:** 3; *Percent Daily Values are based on a 2,000 calorie diet.