



Butterfinger® Cheesecake

Dessert | Dessert | All year round

Yields: 1 - 12" cheesecake

INGREDIENTS

For Cheesecake:

- 1 1/2 cups Cream cheese
- 1 1/2 cups Sour cream
- 1 3/4 cups Sugar
- 1 tsp. Vanilla extract
- 1 tsp. Lemon extract
- 6 each Eggs, whole

INGREDIENTS

For Crust:

- 1-1/2 cups Graham cracker crumbs, fine grind
- 1/3 cup Sugar
- 1/2 cup Butter, melted, warm

INGREDIENTS

For Topping:

- 36 each Butterfinger® Bites
- ½ cup Chocolate sauce, warm

Method:

Preheat oven to 275°F. In a food processor, blend graham cracker crumbs, sugar and butter to a fine grain. Press crumb into a 12" cheesecake form sprayed with food release spray. In a mixer and using a paddle, mix the cream cheese, sour cream, sugar, vanilla and lemon extracts on medium-high until smooth. Switch to low speed and mix in eggs one by one until there are no lumps in batter. Pour mixture into form and place in a water bath. Bake 35 to 45 minutes or until top of cheesecake has puffed slightly. Remove cheesecakes from the oven and cool in fridge until solid to the touch. Unmold cheesecake and spread a thin layer of chocolate sauce evenly over the top, and apply the Butterfinger® Bites.