



Snickers Cheesecake with salted caramel sauce

Base:

2 packets of Oreos
75g melted unsalted butter

Filling:

500g cream cheese – at room temperature
¾ cup caster sugar
½ cup sour cream
¼ cup thickened cream
1 tsp vanilla extract
3 large eggs – at room temperature
5x 44g bars of Snickers, chopped

Salted Caramel:

1 cup caster sugar
55g butter, chopped into cubes, at room temperature
½ cup thickened cream – at room temperature
1 tsp salt
1 tsp vanilla extract

1. Pre-heat oven to 160 degree Celsius and line a 22cm cake tin with baking paper
2. Process Oreos to a fine crumb and combine with melted butter. Press firmly into the base of cake tin and bake for 12 mins. Set aside to cool while you make the cheesecake filling.
3. Beat the cream cheese until light and fluffy. Add sugar and beat on high for 1 minute.
4. Add vanilla, sour cream and thickened cream. Beat on medium speed for 1 minute. Mixture must be smooth.
5. Add eggs one at a time until just combined.
6. Fold in chopped up Snickers and pour mixture over base.
7. Place cake tin in a water bath, filling a baking tray with boiling water until it comes halfway up the sides of the cake tin. Bake for approximately 1 hour, or until the sides are firm and the centre is slightly wobbly.
8. Turn oven off and leave the cheesecake in the oven with door slightly open for a further 30 mins.
9. Transfer cake tin to a wire cooling rack and cool completely before chilling cake in the fridge overnight.
10. To make the caramel sauce, heat sugar in a medium heavy based saucepan over a low heat. Stir until sugar is melted. It should be a deep amber colour.
11. Remove from heat and whisk in the butter (it will bubble up, but keep whisking until the butter is incorporated)
12. Return pan to the heat and whisk in thickened cream. The sugar might start to set on your whisk, but continue to stir and it will melt into the sauce.

13. Add salt and vanilla – whisk thoroughly and allow caramel sauce to cool slightly before transferring into a glass bowl or jug.
14. Cut cheesecake into pieces and add caramel sauce just before serving. I like to add extra chopped Snickers and raw peanuts on top 😊

NOTE

Salted caramel sauce can be left at room temperature for 3 days, or if you prefer to refrigerate the sauce, it will need to be heated for approx. 30 seconds in the microwave to bring it to a texture suitable for drizzling onto the cheesecake.