

# CHOCOLATE-COVERED CARAMEL TOFFEE CHEESECAKE

By Chef Chris McDonnell, Chris McD's

## INGREDIENTS:

### CRUST

- 2 cups graham cracker crumbs
- 1/2 cup sugar
- 1/2 cup melted butter (adjust to proper consistency)

### CHEESECAKE

- 3 pounds cream cheese, room temperature
- 1 teaspoon vanilla extract
- 1 cup sugar
- 2½ tablespoons flour
- 5 eggs
- 1/2 cup heavy cream
- 5 Heath bars or toffee, crushed
- 1/2 cup melted caramel (can make from scratch or melt store-bought Werther's chewy caramels)

### GANACHE

- 1½ cups dark chocolate
- 3/4 cup heavy cream

Melt together in a double boiler until melted. Add cream until desired consistency.

### TOPPINGS

- 3/4 to 1 cup melted caramel
- 1 Heath bar, cut into shards

## DIRECTIONS:

1. Heat oven to 300 degrees.
2. Mix graham cracker crumbs, sugar, and butter, and then press it into the bottom of the greased springform pan. Set aside.
3. In a mixer with paddle attachment, mix cream cheese, cream, flour, sugar, and vanilla extract until smooth.
4. Add eggs one by one, only adding the next one after the first is completely mixed.
5. Add Heath bars and warm caramel.
6. Pour the cheesecake batter over the top of pressed crust.
7. Bake 2 to 2 ½ hours, rotating halfway through.
8. Cool the cheesecake until cool to the touch before pouring the ganache. It doesn't have to be completely cooled, since you'll refrigerate after the ganache is on, but make sure it does remain in the fridge overnight (or for around 8 hours) to ensure that it's cold all the way through before serving. Be sure to wait to cut it until the ganache has fully set. It's best to allow for chilling overnight to ensure that everything is cold and set.