

KitKat Cheesecake - The Ultimate Creamy Chocolate Bar Dessert

If you're like me and believe dessert should be both



OVEN
325°F

TIME
45 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 package KitKat bars, crushed (reserve some for topping)
- 1 1/2 cups graham cracker crumbs
- 1 cup sugar
- 16 oz cream cheese, softened
- 1 cup heavy cream
- ... cup honey

DIRECTIONS

1. Preheat oven to 325°F (160°C).
2. In a mixing bowl, combine graham cracker crumbs, crushed KitKat bars, and sugar. Press into the bottom of a springform pan.
3. In another bowl, beat softened cream cheese until smooth. Add honey and heavy cream, mixing until fully combined and creamy.
4. Pour filling over the crust and smooth out the top.
5. Bake for 45 minutes, or until the center is just set. It should still have a slight jiggle.
6. Remove from oven and cool at room temperature, then chill in the refrigerator for at least 4 hours.
7. Before serving, top with more crushed : KitKat bars for texture and visual wow-factor.

SWAPS & NOTES

KitKat : Any flavor works-classic, white chocolate, or even dark chocolate for variation.

Graham Crackers : Swap with crushed Oreos or chocolate wafers for a deeper cocoa flavor.

Honey : You can use maple syrup or sweetened condensed milk as an alternative.

Heavy Cream : Whipping cream or coconut cream also works well for richness. ? Step-by-Step Instructions Preheat oven to 325°F (160°C).

TIPS FOR SUCCESS

Use room-temperature cream cheese for a smoother filling.

Wrap the outside of your pan in foil and bake in a water bath to prevent cracking.

Chill overnight for a firmer texture and easier slicing.

Add a drizzle of chocolate syrup for a restaurant-style finish. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/kitkat-cheesecake-the-ultimate-creamy-chocolate-bar-dessert/>