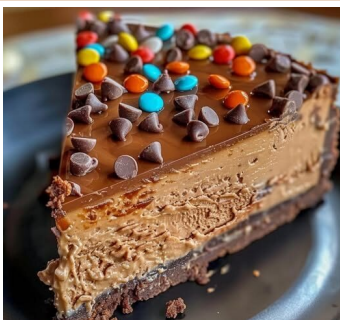


Candy-Studded Chocolate Cheesecake - A Chocolate Lover's Dream Come True

I've made a lot of cheesecakes in my time, but this



OVEN
325°F

TIME
20 mins

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INGREDIENTS

For the Crust:

2 cups crushed Oreo cookies (or chocolate graham crackers)

... cup melted butter

For the Chocolate Cheesecake Filling:

24 oz cream cheese, softened

1 cup granulated sugar

$\frac{1}{2}$ cup sour cream

8 oz melted semi-sweet chocolate

3 large eggs

1 tsp vanilla extract

1 cup chopped candy bars (Snickers, Reese's, M&Ms, Twix-your call!)

For the Chocolate Ganache Topping:

$\frac{3}{4}$ cup heavy cream

1 cup semi-sweet chocolate chips

For Garnish:

Extra chopped candy pieces

Whipped cream (optional)

DIRECTIONS

- 1.** Preheat & Prep the Pan: I start by preheating my oven to 325°F (163°C). Then, I grease a 9-inch springform pan and line the bottom with parchment paper for easy removal later.
- 2.** Make the Crust: In a bowl, I mix crushed Oreos with melted butter until the crumbs are evenly coated. Then, I press the mixture firmly into the bottom of my prepared pan. A quick 8-10 minutes in the oven helps it set before I add the filling.
- 3.** Prepare the Cheesecake Filling: In a large mixing bowl, I beat the softened cream cheese and sugar together until smooth and fluffy. Then, I mix in the sour cream, vanilla extract, and melted chocolate, blending until fully combined.
- 4.** Next, I add the eggs one at a time, beating just until combined after each one-this helps keep the cheesecake smooth and prevents cracks. Finally, I fold in the chopped candy pieces, making sure they're evenly distributed throughout the batter.
- 5.** Bake the Cheesecake: I pour the batter over my pre-baked Oreo crust, smoothing the top with a spatula. The cheesecake bakes for 50-55 minutes, or until the edges are set but the center still has a slight jiggle.
- 6.** Pro : Tip: To prevent cracks, I bake the cheesecake with a water bath (placing a pan of hot water on the oven rack below the cheesecake).
- 7.** Cool Slowly, Then Chill: Once baked, I turn off the oven and let the cheesecake cool inside the oven with the door cracked open for 1 hour. Then, I transfer it to the fridge and let it chill for at least 4 hours, preferably overnight. This step is key for that rich,

creamy texture!

8. Make the Chocolate Ganache: While the cheesecake chills, I prepare the ganache:
9. I heat the heavy cream in a small saucepan until it's warm but not boiling.
10. Then, I pour it over the semi-sweet chocolate chips and let it sit for 2 minutes before stirring until smooth and glossy.
11. Garnish & Serve: Once the cheesecake is fully chilled, I spread the silky ganache over the top and sprinkle on more chopped candy bars for a fun, colorful finish. If I'm feeling extra indulgent, I pipe on some whipped cream for a bakery-style touch.
12. Then, it's time to slice, serve, and enjoy the most decadent chocolate cheesecake ever!

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

Original recipe: <https://chefmaniac.com/candy-studded-chocolate-cheesecake-a-chocolate-lovers-dream-come-true/>