Snickers Cheesecake

Ingredients

1.5 C graham cracker crumbs
1/4 C sugar
1/3 C butter, melted

2 eggs
½ C Sugar
16 oz cream cheese, softened
1 tsp vanilla
4 miniature snickers bars
caramel topping
handful of peanuts

Instructions

1. Preheat oven to 350° F
2. Mix graham cracker crumbs, ¼ C sugar, and butter. Form a thin layer of crust mixture along the edges and bottom of your springform pan using your hands. Bake for 5 minutes
3. Beat eggs until smooth; add sugar and beat for 5 minutes; add cream cheese and vanilla and beat until smooth.
4. Pour cream cheese mixture into prebaked crust. Bake @ 375 F for 20 minutes, or until edges of cheesecake are firm, and middle is still jiggly.
5. Refrigerate overnight to set.
6. Cut snickers bars into pieces and place decoratively on top of cake. Crush, peanuts, and spread them across top of cake. Drizzle caramel topping on top of cake.