

# Heath Cheesecake



## Vanilla Wafer Crust:

Combine 1-3/4 cups vanilla wafer crumbs and 2 tablespoons sugar; stir in 1/3 cup melted butter. Press onto bottom and 1 inch up side of 9-inch springform pan. Refrigerate about 30 minutes.

3-8 oz packages Cream Cheese, softened  
1 cup Sugar  
1-1/3 cups HEATH Bits, divided

1-8 oz container Sour Cream  
1/2 teaspoon Vanilla extract  
3 Eggs

Pre-heat oven to 350 degrees. Beat cream cheese & sugar in large bowl on medium speed until well blended. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla; beat on low speed until blended. Pour half cheese mixture into crust. Reserve 1/4 cup toffee bits for topping; sprinkle remaining toffee bits over cheese mixture in pan. Spoon in remaining cheese mixture.

Bake 1 hour or until filling is set. Cool 15 minutes. Sprinkle reserved toffee bits over top; with knife, loosen cake from side of pan. Cool completely; remove side of pan. Cover; refrigerate at least 4 hours before serving.

Recipe by

**HERSHEY'S TOPPINGS**

**Brandi Lewis**

