# Chocolate Candy Cheesecake

written by The Recipe Exchange | January 4, 2015

**Ingredients**

1 cup graham cracker crumbs
1 egg white – slightly beaten
1 Tbls. melted butter OR margarine
16 oz. cream cheese – softened, low-fat okay
1/2 cup granulated sugar
3 egg whites
1/3 cup cocoa powder
1/2 cup plain non-fat yogurt
1 tsp. vanilla extract
2 Milky Way® Bars – chopped, low-fat okay
1/4 cup caramel ice cream topping – low-fat okay

**Directions**

Spray a 9″ pie pan with non-stick cooking spray.

In a small bowl, mix graham cracker crumbs, 1 egg white, and melted margarine until well moistened. Press crust evenly into prepared pie pan; set aside.

In a large mixing bowl, beat together cream cheese and sugar until fluffy. Beat in remaining egg whites, cocoa, yogurt, and vanilla until smooth. Fold in candy bar pieces and pour into prepared pie crust.

Bake in a 350 degree oven for 60-65 minutes, or until center is set. Let stand at room temperature about 15 minutes. Top with caramel topping and refrigerate until ready to serve.