

Peanut Butter Snickers Mini Cheesecakes

Ingredients

1/2 c Graham Cracker Crumbs
7 T Sugar
1/8 t Salt
1 1/2 T Butter (melted)
8 oz Cream Cheese (softened)
1/4 c Creamy Peanut Butter
1 Egg
4 T Heavy Cream
1 t Vanilla Extract
6 Snickers Bars (fun sized,
chopped)
1/2 c Semi-Sweet Chocolate

Instructions

- 1.Preheat oven to 300 degrees. Spray a mini muffin tin with cooking spray or line with mini muffin liners, set aside.
- 2.Crush graham crackers in a food processor or by hand. In a medium sized bowl, add 1/2 cup of graham cracker crumbs and 1 tablespoon sugar. Stir to combine. Pour in 1 1/2 tablespoon of melted butter and stir until all crumbs look slightly moist.
- 3.Press crumb mixture into the bottom of the muffin tin, distributing evenly. Bake crust for 10 minutes. Remove from oven.
- 4.In a bowl with a mixer beat together 8 ounces of cream cheese and 1/4 cup peanut butter on medium speed until smooth. Scrape down the sides to ensure it is all incorporated.

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5. Turn speed to low and add in 1 egg, 2 tablespoons cream, 1 teaspoon vanilla, 1/2 cup sugar, and 1/8 teaspoon salt. Mix until fully incorporated then stir in 6 chopped snickers by hand. Spoon the cheesecake batter over the crust, distributing evenly (each will be about 2/3 full).

6. Bake for approximately 20 minutes, until cheesecakes are set in the middle. Let cool in the pan on the counter. Once cooled, take cheesecakes out of pan.

7. For the topping, melt 1/2 cup chocolate chips in a microwave safe container in 30 second intervals, until melted and smooth. Stir in 2 tablespoons of cream and continually stir until smooth and glossy. Spoon the ganache over the cheesecakes.

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8. Place cheesecakes in refrigerator for approximately 30 minutes until ganache has set. Store in an airtight container in the refrigerator.