

Mini Twix Cheesecakes

Ingredients

20 Oreos
1/2 c Sugar (plus 1 tablespoon)
1/4 c Butter (melted)
1 lb Cream Cheese (room temperature)
1 t Vanilla Extract
2 Eggs (lightly beaten)
1/2 c Sour Cream
12 Twix Bars (mini, chopped into small pieces)

Instructions

- 1.Preheat oven to 275 degrees.
- 2.For crust: In a food processor, grind up the Oreos into crumbs. Place the crumbs in a bowl and add in the sugar and mix. Next add the melted butter and mix to coat all the crumbs.
- 3.Line a cupcake pan with cupcake liners. Scoop about a tablespoon of the Oreo crumbs into each cupcake liner, flattening the crumbs down firmly.
- 4.For the filling: In a bowl mix the cream cheese with a mixer until it is very smooth. Next add in the sugar and mix to combine. Then add the vanilla extract and mix. Next slowly pour the slightly beaten eggs into the mixture and beat until the eggs are fully incorporated. Add in the sour cream and combine. Add the Twix bar pieces into the cheesecake batter and gently fold them in.

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5. Using an ice cream scooper and scoop the cheesecake batter into each cupcake liner.

6. Bake the cheesecakes for 30 minutes. Chill the cheesecakes in the fridge overnight.