

Mini Peanut Butter Cheesecake Bites You Can Make Without an Oven

If you love peanut butter and crave creamy desserts, these



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INGREDIENTS

For the Crust:

1½ cups graham cracker crumbs

... cup granulated sugar

¾ cup unsalted butter, melted ?

For the Cheesecake Filling:

8 oz (225 g) cream cheese, softened

¾ cup peanut butter (creamy or chunky) ?

¾ cup powdered sugar

1 tsp vanilla extract

¾ cup heavy cream, whipped to stiff peaks

For the Topping:

... cup peanut butter, melted ?

Chopped peanuts (optional, for crunch)

DIRECTIONS

1. Prepare the Crust: Line a mini muffin tin with paper liners or lightly grease each cup.
2. In a bowl, mix together graham cracker crumbs, sugar, and melted butter until well combined.
3. Spoon about 1 tablespoon of the mixture into each muffin cup and press down firmly to form a crust.
4. Make the Cheesecake Filling: In a large mixing bowl, beat together softened cream cheese and peanut butter until smooth.
5. Add powdered sugar and vanilla extract, mixing until creamy.
6. In a separate bowl, whip heavy cream until stiff peaks form. Gently fold the whipped cream into the peanut butter mixture until smooth and fluffy.
7. Assemble the Cheesecake Bites: Spoon about 1½ tablespoons of the filling onto each graham cracker crust. Smooth the tops with a spatula.
8. Chill to Set: Place the muffin tin in the refrigerator for at least 3 hours, or until the cheesecake bites are fully set.
9. Add the Finishing Touch: Once firm, drizzle melted peanut butter over each bite. Sprinkle with chopped peanuts if desired.
10. Serve chilled and enjoy the creamy, nutty magic!

SWAPS & NOTES

& Swaps Peanut Butter: Both creamy and chunky work.

Natural peanut butter is fine, just be sure it's well stirred.

Cream Cheese: Use full-fat for the best texture and flavor.

Heavy Cream: Chill your bowl and beaters before whipping for best

results.

TIPS FOR SUCCESS

Use a cookie scoop for evenly portioned filling and crust.

Chill completely before topping to help everything set properly.

Store in the freezer for a firmer texture-great for hot days!

Decorate with chocolate chips or mini pretzels for extra flair.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-peanut-butter-cheesecake-bites-you-can-make-without-an-oven/>