

## Mini Candy Corn Cheesecakes: The Ultimate Festive Halloween Dessert

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**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

#### Crust:

- 1 ½ cups graham cracker crumbs
- ¼ cup granulated sugar
- 1/3 cup unsalted butter, melted

#### Filling:

- 16 oz (450 g) cream cheese, fully softened (very important!)
- ½ cup granulated sugar
- 2 large eggs
- ½ cup sour cream (full-fat is best for richness)
- 1 teaspoon vanilla extract
- Yellow food coloring (gel preferred for vibrant color)
- Orange food coloring (gel preferred for vibrant color)
- Topping & Garnish:
  - Whipped cream (store-bought or homemade)
  - 12 mini candy corns

### DIRECTIONS

- Step 1: Prep the Pan and Oven:** Preheat your oven to 160°C (325°F). Line a standard 12-cup muffin tin with cupcake liners.
- Step 2: Make the Crust:** In a medium bowl, combine the graham cracker crumbs, ¼ cup of sugar, and the melted butter. Mix until all the crumbs are evenly moistened. Press about 1 tablespoon of the mixture firmly into the bottom of each prepared cupcake liner.
- Step 3: Make the Filling Base:** In a large bowl using an electric mixer, beat the softened cream cheese and 21 cup of sugar until the mixture is completely smooth and fluffy. Scrape down the sides of the bowl. Beat in the eggs one at a time, mixing just until combined after each addition. Finally, mix in the sour cream and vanilla extract until just blended. Do not overmix, as this can cause the cheesecakes to crack.
- Step 4: Color the Batter:** Divide the batter evenly into three separate bowls.
- Bowl 1 (White Layer):** Leave this bowl plain.
- Bowl 2 (Yellow Layer):** Add a few drops of yellow food coloring and mix until the color is uniform.
- Bowl 3 (Orange Layer):** Add a few drops of orange food coloring (or a mix of red and yellow) and mix until the color is uniform.
- Step 5: Layer the Cheesecakes:** Carefully layer the batter into each crust-lined cup, starting with the widest color and ending with the narrowest, just like a candy corn.
- Orange Layer:** Spoon about 1 tablespoon of the orange batter over the crust.

10. Yellow : Layer: Gently spoon about 1 tablespoon of the yellow batter on top of the orange.
11. White : Layer: Finish by spooning about 1 tablespoon of the plain (white) batter on top of the yellow.
12. Step 6: Bake and Chill: Bake for 18-20 minutes, or until the edges of the cheesecakes look set and the centers are just slightly jiggy. Remove from the oven and let them cool completely in the muffin tin on a wire rack. Once cooled, transfer the tin to the refrigerator and chill for a minimum of 2-3 hours, or preferably overnight, to fully set.
13. Step 7: Garnish and Serve: Just before serving, peel off the cupcake liners. Top each mini cheesecake with a swirl of whipped cream and finish with one mini candy corn pressed gently into the top.

## SWAPS & NOTES

**Crust Alternatives:** For a darker, spookier crust, you can absolutely swap the graham crackers for Oreo cookie crumbs (about 2 cups of crushed Oreos with the filling removed).

**Cream Cheese:** Ensure your cream cheese is at true room temperature .

This is key to a smooth, lump-free batter.

If it's too cold, it will be hard to blend, leading to lumps.

## TIPS FOR SUCCESS

**The Water Bath Hack:** While not strictly necessary for minis, placing the muffin tin in a shallow pan of hot water while baking can help prevent cracking and ensure a creamier texture.

**Tap It Out:** After dividing and layering the batter, gently tap the muffin tin on the counter a few times.

This releases air bubbles and helps the layers settle nicely.

**Don't Overbake:** Overbaked cheesecake is dry and prone to cracks.

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

Original recipe: <https://chefmaniac.com/mini-candy-corn-cheesecakes-the-ultimate-festive-halloween-dessert/>