

Chocolate Covered Peanut Butter Pretzel Cheesecake Cups: The Ultimate No-Bake Treat

? Salty-Sweet Heaven: Chocolate Covered Peanut Butter Pretzel Cheesecake Cupcakes



TIME
5 min

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INGREDIENTS

List Component Ingredient Quantity

DIRECTIONS

1. Step-by-: Step Directions
2. Step 1: Prepare the Crust
3. Preheat & : Prep:
4. Preheat your oven to 350°F (175°C). Line a 12-cup standard muffin tin with paper liners.
5. In a medium bowl, combine the
6. 121 cups of crushed pretzels
7. 21 cup of melted butter
8. until the mixture is evenly moistened.
9. Press about 1 to 2 tablespoons of the mixture firmly into the bottom of each paper liner to form the crust. Use the back of a spoon or a small measuring cup to pack it down tightly.
10. . This quick bake time helps set the crust so it doesn't crumble when you lift out the cupcake. Remove and set aside to cool completely.
11. Step 2: Make the Peanut Butter Filling
12. Cream the : Base:
13. In a large bowl, use a hand mixer or stand mixer to beat the
14. 8 oz of softened cream cheese
15. 21cup of creamy peanut butter
16. 21 cup of powdered sugar
17. until the mixture is completely smooth and no lumps remain. Scrape down the sides of the bowl as needed.
18. 21 cup of heavy cream
19. 1 teaspoon of vanilla extract
20. . Continue beating on medium-high speed until the mixture becomes light, fluffy, and holds soft

peaks-this usually takes about 1-2 minutes. Do not overmix.

21. Step 3: Assemble and Chill
22. Spoon the peanut butter cheesecake mixture evenly into the liners, on top of the cooled pretzel crusts. You should have enough for all 12 cups. Smooth the tops with a spatula or the back of a spoon.
23. 6 oz of semi-sweet chocolate
24. . You can do this in the microwave in 30-second intervals, stirring in between, or over a double boiler. Drizzle the melted chocolate generously over the top of each cheesecake cup.
25. Immediately before the chocolate sets, garnish each cup with a

SWAPS & NOTES

Crust Crushed Pretzels 1 1/2 cups Finely crushed.

Crust Malted Butter 2 1/2 cup Unsalted is fine, the pretzels provide plenty of salt.

Filling Cream Cheese, softened 8 oz Must be fully softened to avoid lumps.

Filling Creamy Peanut Butter 2 1/2 cup Use a standard, non-natural creamy peanut butter.

TIPS FOR SUCCESS

Soften the Cream Cheese: This is non-negotiable for a smooth filling.

Leave it on the counter for at least an hour.

Cold cream cheese leads to a lumpy, unpleasant texture.

Finely Crush the Pretzels: For the crust to hold together, you need fine crumbs, not large pieces.

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

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