

## No-Bake Malteser Cheesecakes: The 15-Minute Creamy, Crunchy Dessert

Mini No-Bake Malteser Cheesecakes: The Ultimate Chocolate Crunch Treat



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

Base:

125 g Malted Milk Biscuits, crushed (about 8-10 biscuits)

50 g unsalted butter, melted

Cheesecake Layer:

300 g full-fat cream cheese, softened

150 ml heavy cream (cold, must be cold for whipping)

60 g powdered sugar

1 tsp vanilla extract

Topping:

Maltesers (whole & crushed, for garnish)

2-3 tbsp caramel sauce (store-bought or homemade)

Melted milk chocolate for drizzling

### DIRECTIONS

1. Make the Base: In a medium bowl, mix the crushed biscuits with the melted butter until they are evenly coated and resemble wet sand.
2. Divide the mixture evenly between 6-8 cupcake liners (or your molds of choice).
3. Press the base mixture down firmly with the back of a spoon to create a solid crust.
4. Chill in the fridge for at least 20 minutes while you prepare the filling.
5. Prepare the Creamy Filling: In a large bowl, use a hand mixer or stand mixer to beat the softened cream cheese, powdered sugar, and vanilla extract until the mixture is smooth and lump-free.
6. In a separate, smaller, chilled bowl, whip the cold heavy cream to stiff peaks. This means the cream will hold its shape when you lift the whisk.
7. Gently fold the whipped cream into the cream cheese mixture using a spatula. Do this in two additions to keep the filling light and airy. Stop mixing as soon as it is just combined and silky smooth.
8. Assemble the Cheesecakes: Spoon the cheesecake mixture over the chilled bases.
9. Smooth the tops with a spoon or offset spatula.
10. Add a small swirl of caramel sauce to the top of each cheesecake and lightly scatter some crushed Maltesers over the swirl.
11. Add a few whole : Maltesers on top and drizzle with a little melted milk chocolate.
12. Final Chill: Chill the assembled cheesecakes for at least 2 hours before serving.

13. For the best texture and easy removal (if using molds), an overnight chill is ideal.

## SWAPS & NOTES

**Malted Milk Biscuits:** If you can't find them, Graham crackers or digestive biscuits are excellent substitutes, though you'll lose the malt flavor.

**Cream Cheese:** Ensure it's full-fat and completely softened.

This is crucial for a smooth, lump-free filling.

**Caramel Sauce:** Feel free to swap the caramel for Nutella, peanut butter sauce, or a melted ganache for a different flavor profile.

## TIPS FOR SUCCESS

**Cold Cream, Soft Cheese:** Make sure your heavy cream is straight out of the fridge and your cream cheese is at room temperature.

This is the secret to a successful creamy filling!

Don't Overmix: Once you fold in the whipped cream, stop as soon as it's combined.

Overmixing will deflate the air you just whipped in, resulting in a denser filling.

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

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