

Mini Peanut Butter Caramel Cheesecakes: The Ultimate Bite-Sized Treat

The Ultimate Mini Peanut Butter Caramel Cheesecakes



OVEN
325°F

TIME
2-3 min

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INGREDIENTS

- 1 cup Graham cracker crumbs
- 1/4 cup Unsalted butter, melted
- 16 oz Cream cheese, softened to room temperature
- 1/2 cup Creamy peanut butter (avoid the "natural" stir-style for this recipe)
- 1/2 cup Granulated sugar
- 1 tsp Pure vanilla extract
- 2 Large eggs
- 1/2 cup Caramel sauce (store-bought or homemade)
- 1/2 cup Roasted peanuts, roughly chopped

DIRECTIONS

- 1. Prepare the Base:** Préchauffez votre four à 325°F (163°C). Line a standard 12-cup muffin tin with paper liners. In a small bowl, combine your graham cracker crumbs and melted butter. Stir until the mixture looks like wet sand. Press about 1 tablespoon of the mixture into the bottom of each liner, packing it down firmly with the back of a spoon or a small glass.
- 2. Cream the Filling:** In a large mixing bowl, beat the softened cream cheese, peanut butter, and sugar until the mixture is completely smooth and fluffy. This usually takes about 2-3 minutes with an electric mixer. Scrape down the sides of the bowl to ensure no lumps remain.
- 3. Add Aromatics and Eggs:** Stir in the vanilla extract. Add the eggs one at a time, beating on low speed just until combined. Tip: Do not overbeat the eggs, as this incorporates too much air and can cause the cheesecakes to puff up and then sink.
- 4. Bake to Perfection:** Divide the cheesecake batter evenly among the prepared muffin cups, filling each about 3/4 full. Bake in the preheated oven for 18-20 minutes. The centers should still have a slight jiggle, but the edges should be set.
- 5. Cool and Garnish:** Remove from the oven and allow them to cool completely in the pan. Once cool, the cheesecakes will firm up. Drizzle each one generously with caramel sauce and top with a sprinkle of chopped roasted peanuts for that essential crunch.
- 6. Chill:** For the best texture, refrigerate the cheesecakes for at least 2 hours (or overnight) before serving. This allows the flavors to meld and the cheesecake to reach its peak creaminess.

SWAPS & NOTES

The Crust: If you want an even deeper chocolate flavor, swap the graham cracker crumbs for crushed chocolate sandwich cookies.

The Peanut Butter: I highly recommend using a standard creamy peanut butter (like Jif or Skippy).

The natural oils in organic, "stir-only" peanut butters can sometimes cause the cheesecake to separate.

Nut-Free Option: While this is a peanut butter recipe, you can substitute sunflower butter for a similar flavor profile if allergies are a concern.

TIPS FOR SUCCESS

Room Temperature is Key: Ensure your cream cheese and eggs are at room temperature.

This prevents a lumpy batter and ensures a velvety smooth cheesecake.

Don't Overbake: If they start to crack on top, they've been in too long.

Remember, they will continue to set as they cool.

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

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