

Mini Turtle Cheesecakes with M&M's: The Ultimate No-Bake Dessert

For the Graham Cracker Crust:



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INGREDIENTS

For the Graham Cracker Crust:

1 cup graham cracker crumbs: You can buy these pre-crushed or pulse whole crackers in a food processor.

1 tablespoon granulated sugar: To give the base a slight sweetness.

5 tablespoons unsalted butter, melted: This acts as the "glue" for your crust.

For the Creamy Cheesecake Filling:

8 ounces cream cheese: Make sure it is softened to room temperature for a lump-free texture.

1/2 cup powdered sugar: Provides sweetness and helps stabilize the no-bake filling.

2 teaspoons vanilla extract: Pure vanilla extract offers the best depth of flavor.

1 cup heavy whipping cream: This will be whipped into stiff peaks to make the filling light and airy.

For the Decadent Toppings:

Caramel sauce: Use a high-quality store-bought sauce or your favorite homemade recipe.

6 ounces semi-sweet chocolate, chopped: For a rich, velvety ganache.

1/4 cup heavy cream: To melt with the chocolate.

Mini M&M's: The star of the show for color and crunch!

Chopped almonds (optional): For that classic turtle nuttiness.

DIRECTIONS

- 1. Create the Perfect Crust:** In a medium-sized bowl, combine your graham cracker crumbs, granulated sugar, and melted butter. Stir until the mixture looks like wet sand. Line a muffin tin with paper liners and press about a tablespoon of the mixture into the bottom of each. Use the bottom of a small glass to pack it down firmly.
- 2. Whip the Filling:** In a large mixing bowl, beat the softened cream cheese, powdered sugar, and vanilla extract with an electric mixer until the mixture is completely smooth. In a separate chilled bowl, whip the 1 cup of heavy cream until it forms stiff peaks. Gently fold the whipped cream into the cream cheese mixture using a spatula. You want to keep it light, so don't over-mix!
- 3. Assemble and Swirl:** Spoon the cheesecake filling into the liners, filling them nearly to the top. Drizzle a small amount of caramel sauce over each. Use a toothpick to gently swirl the caramel into the cheesecake for a beautiful marbled effect.
- 4. The Chocolate Drizzle:** Place your chopped chocolate and 1/4 cup heavy cream in a heatproof bowl. Set it over a pot of simmering water (double boiler method) and stir until smooth and glossy. Once it has cooled slightly but is still pourable, drizzle it generously over the cheesecakes.
- 5. Chill and Decorate:** Pop the tray into the refrigerator for at least 3 hours. Right before serving, top each mini cheesecake with a handful of Mini M&M's and chopped almonds.

SWAPS & NOTES

The Crust: Not a fan of graham crackers?

Try using crushed Oreos or Biscoff cookies for a different flavor profile.

The Nuts: Traditional turtles use pecans, but chopped almonds or even salted peanuts work beautifully here.

The Chocolate: If you prefer a sweeter topping, swap the semi-sweet chocolate for milk chocolate.

TIPS FOR SUCCESS

Room Temp Cream Cheese: This is the most important tip!

If your cream cheese is cold, you will end up with tiny lumps in your filling.

Don't Rush the Chill: No-bake cheesecakes need time to set.

If you try to eat them too early, they will be delicious but a bit messy.

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

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