

Bite-Sized Caramel Peanut Butter Cheesecake Cups

Mini Caramel Peanut Butter Cheesecakes

OVEN
325°F

TIME
20 min

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INGREDIENTS

For the Crust:

1 cup graham cracker crumbs
... cup butter, melted

For the Cheesecake Filling:

16 oz cream cheese, softened
% cup creamy peanut butter
% cup granulated sugar
1 teaspoon vanilla extract

2 large eggs

For the Topping:

% cup caramel sauce
% cup roasted peanuts, chopped

DIRECTIONS

1. **Prep the Pan:** Preheat oven to 325°F (163°C) and line a muffin tin with paper liners.
2. **Make the Crust:** Mix graham cracker crumbs with melted butter until combined. Press about 1 tablespoon of mixture firmly into the bottom of each liner.
3. **Prepare the Filling:** Beat cream cheese, peanut butter, and sugar until smooth and creamy.
4. **Add Eggs & Vanilla:** Add vanilla extract and eggs one at a time, mixing well after each addition.
5. **Fill:** Divide cheesecake batter evenly among muffin cups, filling each about $\frac{3}{4}$ full.
6. **Bake:** Bake for 18-20 minutes until centers are set. Allow to cool completely in the pan.
7. **Top & Chill:** Drizzle caramel sauce over each cheesecake and sprinkle with chopped roasted peanuts. Refrigerate for at least 2 hours before serving.

SWAPS & NOTES

& Swaps Peanut butter: Use creamy for a smooth texture; natural peanut butter may affect consistency.

Caramel sauce: Store-bought works, but homemade adds extra depth.

Nut-free option: Skip peanuts and drizzle with extra chocolate instead.

Add chocolate chips: Stir mini chips into the batter for extra indulgence.

TIPS FOR SUCCESS

Use room-temperature cream cheese for a smooth batter.

Avoid overmixing after adding eggs to prevent cracks.

Let cheesecakes cool gradually before refrigerating.

Use a spoon or piping bag for clean caramel drizzles.

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

Original recipe: <https://chefmaniac.com/bite-sized-caramel-peanut-butter-cheesecake-cups/>