

SNICKERS CHEESECAKE CUPS. RECIPE

# SNICKERS CHEESECAKE CUPS.



<?xml version="1.0"?> TIME 35 mins INGREDIENTS 9 items MAKES

#### 12 servings

Chopped SNICKERS are folded into classic cheesecake batter and baked for an indulgent treat that everyone will get excited about. SHARE

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### INGREDIENTS

- 12 round chocolate wafer cookies
- 340 g brick-style cream cheese, at room temperature
- 1/3 cup granulated sugar
- Pinch salt
- 1 egg
- 1 egg yolk
- 3 tbsp sour cream
- 1/2 tsp vanilla extract
- 2 regular (44 g each) SNICKERS Original, chopped

PRODUCTS USED

SNICKERS® Milk Chocolate Bar 44g

SEE DETAILS WHERE TO BUY

## **INSTRUCTIONS.**

1. 1

Preheat oven to 160°C. Line 12 standard muffin cups with paper liners; place 1 cookie in bottom of each muffin cup. Set aside.

2. 2

Using electric mixer, beat cream cheese, sugar and salt until smooth and fluffy. Beat in egg and egg yolk until blended; beat in sour cream and vanilla. Fold in half of the chopped SNICKERS. Spoon evenly over each cookie.

3.3

Bake for 20 to 25 minutes or until just set. Sprinkle tops with remaining chopped SNICKERS. Let cool on rack for 30 minutes. Refrigerate for at least 4 hours or until thoroughly chilled.

4. Tip

Alternatively, substitute vanilla wafer cookies for chocolate wafer cookies.

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### **SNICKERS FROZEN DESSERT BAR BROWNIE BOMBES.**

Cooking time

55 mins

Ingredients

5 items

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### **SNICKERS SWEET AND SALTY POPCORN.**

Cooking time

5 mins

Ingredients

6 items

SEE DETAILS

### **SNICKERS MINI PEANUT BUTTER MUFFIN**

Cooking time

15 mins

Ingredients

11 items

SEE DETAILS

Source URL: https://www.snickers.com.au/recipes/snickers-cheesecake-cups