

Caramel Cheesecake Bites

Prep: 20 min
Cook: 30 min
Serves: 12

Ingredients:

For caramel sauce:

- ½ cup granulated sugar
- 2 tablespoons water
- ¼ cup heavy cream
- 3 tablespoons unsalted butter
- ½ teaspoon vanilla extract
- ¼ teaspoon kosher salt

For crust:

- 1 cup graham cracker crumbs
- 2 tablespoons granulated sugar
- ¼ teaspoon kosher salt
- 3 tablespoons butter, melted

For filling:

- 2 (8-ounce) packages cream cheese, at room temperature
- ½ cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs, at room temperature

Directions:

For caramel:

1. Bring the sugar and water to a boil in a small saucepan over medium-high heat. Allow to cook until the mixture turns an amber color.
2. Remove from heat and whisk in the cream. Whisk in the butter, vanilla and salt. Set aside to cool.

For crust:

1. Preheat oven to 350°F. Line a muffin pan with cupcake liners.



Nutrition Information		
Serving size: 89g	12 servings	Calories: 320
Amount per Serving		% Daily Value
Total Fat	22g	28%
Saturated Fat	13g	65%
Trans Fat	0.5g	
Cholesterol	90mg	30%
Sodium	280mg	12%
Total Carbohydrate	27g	10%
Dietary Fiber	0g	
Total Sugars	23g	
Added Sugars	21g	42%
Protein	4g	
Vitamin D	0mcg	
Calcium	46mg	4%
Iron	1mg	6%
Potassium	81mg	2%

2. Mix together graham cracker crumbs, sugar and salt in a small bowl. Add melted butter and mix until evenly combined.
3. Divide graham cracker crumb mixture evenly between the 12 muffin cups and press firmly to create an even layer. Bake for 5 minutes.

For filling:

1. Beat together cream cheese and sugar in a medium bowl using an electric mixer, and beat until smooth. Scrape down the sides of the bowl to ensure even mixing. Add vanilla and mix until combined.
2. Add eggs, one at a time, and mix on low speed until just mixed. Do not overmix batter. Divide mixture evenly between the 12 muffin cups.
3. Add a spoonful of caramel sauce to each cheesecake cup and swirl with a knife or toothpick.
4. Bake for 15 to 20 minutes, until the cheesecakes are just set.
5. Remove from the oven and allow to cool completely on a wire rack.
6. Cover muffin tin and refrigerate for at least 4 hours before serving.