# Caramel Cheesecake Bites

Prep: 20 min Cook: 30 min Serves: 12

## Ingredients:

#### For caramel sauce:

- ½ cup granulated sugar
- 2 tablespoons water
- 1/4 cup heavy cream
- 3 tablespoons unsalted butter
- ½ teaspoon vanilla extract
- 1/4 teaspoon kosher salt

#### For crust:

- 1 cup graham cracker crumbs
- 2 tablespoons granulated sugar
- 1/4 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.

**Total Sugars** 

Added Sugars

Protein

Vitamin D

Calcium

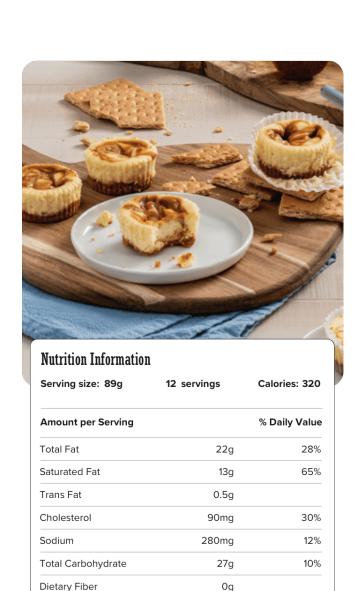
Potassium

Iron

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.



23q

21g

4g

0mcg

46mg

1mg

81mg

42%

4%

6%

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.