SNICKERS CHEESECAKE CUPS.
RECIPE

SNICKERS CHEESECAKE CUPS.



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.

INGREDIENTS

- 12 round chocolate wafer cookies
- 12 oz 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 (52 g each) SNICKERS Original, chopped

INSTRUCTIONS.

1. Preheat oven to 325°F. Line 12 standard muffin cups with paper liners; place 1 cookie in bottom of each muffin cup. Set aside.
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. 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.

MORE RECIPES LIKE THIS.



SNICKERS MINI “WEREWOLF” CUPCAKES.

Cooking time

20 mins

Ingredients

6 items



SNICKERS CREPE CAKE.

Cooking time

40 mins

Ingredients

14 items



SNICKERS MINI PEANUT BUTTER PIES.

Cooking time

15 mins

Ingredients

11 items



SNICKERS SWEET AND SALTY POPCORN.

Cooking time

5 mins

Ingredients

6 items

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