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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.

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## 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 (50g each) SNICKERS Original, chopped

PRODUCTS USED



Snickers Bar

[SEE DETAILS](#)

## 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.

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