



SNICKERS No-Bake Holiday Cheesecake Minis RECIPE

# SNICKERS No-Bake Holiday Cheesecake Minis



<?xml version="1.0"?>

TIME

0 minutes

**INGREDIENTS** 

8 items

**MAKES** 

16 servings

These sensational SNICKERS no-bake cheesecakes make an impressive dessert for holiday feasts with family.

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## **INGREDIENTS**

No-Bake Cheesecake Filling:

- 6 oz brick-style plain light cream cheese, softened
- 1/2 cup whipped topping
- 1/4 cup caramel sauce
- 2 tsp vanilla extract
- 1 pkg (7 g) unflavored gelatin powder
- 8 SNICKERS Trees, guartered and divided

#### Crust:

- 1/3 cup graham cracker crumbs
- 1 tbsp butter, melted
- 1 SNICKERS Tree, finely chopped
- 2 tbsp caramel sauce

**PRODUCTS USED** 



SNICKERS Trees Chocolate Christmas Candy Bars, 6 Ct

SEE DETAILS
WHERE TO BUY

# No-Bake Cheesecake filling:

- 1. 1
  - In large bowl, using electric mixer, beat cream cheese on high speed until smooth. Add whipped topping, caramel sauce and vanilla; beat until combined and smooth.
- 2. 2
  - In 1-cup measure, stir together 1/4 cup water and gelatin; let stand for 3 to 5 minutes or until gelatin absorbs the water and swells (bloomed). Pour 1/4 cup boiling water over bloomed gelatin. Stir until gelatin is completely dissolved and mixture is smooth.
- 3. 3
  - Pour gelatin mixture into cream cheese mixture until combined. Divide batter evenly between 16 silicone mini cheesecake molds. Insert a quarter piece of SNICKERS into center of each filling.

## **Crust:**

- 1.4
  - In small bowl, stir together graham cracker crumbs, melted butter and chopped SNICKERS. Sprinkle crumb mixture evenly over filling to cover.
- 2. 5

Freeze cheesecakes for at least 3 to 4 hours or until set (overnight is best).

3. 6

To serve, remove cheesecakes from molds. Place cheesecakes crust-side down onto serving plates. Drizzle each with caramel sauce and garnish with remaining quartered SNICKERS.

4. Tip

Chocolate lovers, drizzle melted dark chocolate on cakes if desired.

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#### SNICKERS BLOOD RED CRINKLE COOKIES.

Cooking time

25 mins

Ingredients

12 items

#### **SEE DETAILS**



#### **SNICKERS CHEESECAKE CUPS.**

Cooking time

35 mins

Ingredients

9 items

### **SEE DETAILS**



#### **SNICKERS CREPE CAKE.**

Cooking time

40 mins

Ingredients

14 items



## **SNICKERS EASTER EGG BLONDIES.**

Cooking time

35 mins

Ingredients

12 items

**SEE DETAILS** 

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