

Peanut Butter Cheese Cake Minis

Servings : 12

Amount	Measure	Ingredient - Preparation Method
Crust		
1 1/2	cups	graham cracker crumbs
4	tablespoons	sugar
1/4	cup	butter - melted
12		bite-size peanut butter cups
Filling		
16	ounces	cream cheese - room temp
1	cup	sugar
1/4	cup	all-purpose flour
1	teaspoon	vanilla extract
2		egg

Preheat oven to 350. Place a paper cupcake liner in each cup of a standard muffin pan.

To make crust, in a bowl, combine graham cracker crumbs, sugar, and melted butter. Press crust into bottom of each muffin cup. Put 1 peanut butter cup into the center of each crust.

Beat cream cheese with a mixer until fluffy. Add sugar, flour, and vanilla, beating well. Add eggs, 1 at a time, beating after each one. Spoon mixture into cups. Bake until set, about 20 minutes. Cool completely.