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**Recipe Title:** Reese's Butterfinger Cheesecake Bites

**Recipe Ingredients:**

**Crust:**

- 22 Oreos (about 2 ½ cups crushed)
- 6 Tablespoons butter, softened

**Cheesecake:**

- 16 oz cream cheese, softened
- 2 eggs
- ½ cup sour cream
- ½ cup sugar
- 1 ½ teaspoons vanilla

**Toppings:**

- 8 Fun Size Butterfinger bars, chopped
- 8 Reese's peanut butter cups, chopped
- ½ cup caramel ice cream topping

**Chocolate Layer:**

- 1 cup chocolate chips
- ½ cup heavy whipping cream

**Peanut Butter Frosting:**

- ¼ cup butter, softened

- ½ cup creamy peanut butter
- 1 ½ Tbsp. milk
- 1 cup powdered sugar

**Recipe Instructions:**

1. Line an 8x8 baking pan with tin foil. In a small bowl, combine the crushed Oreos and butter. Press them evenly into the bottom of the baking pan. Bake at 350 for 8 minutes.

Remove from the oven and set aside on a wire rack to cool.

2. In a stand mixer, mix the cream cheese, eggs, sour cream, sugar and vanilla. Beat until smooth and creamy, about 2 minutes. Spread 1/2 the batter over the cooled Oreo crust.

Sprinkle the chopped Butterfingers and Reese's cups evenly over the batter. Drizzle 1/2-cup caramel topping over the candies. Spread the remaining batter over everything. Bake at 350 for about 35-40 minutes or until the cheesecake has set and the edges are lightly browned.

3. To prepare the chocolate topping, heat the heavy cream for about 30 seconds in the microwave. Do not allow the heavy cream to boil.\*\*

4. Place the chocolate chips in a medium-size bowl and pour the heated cream over the chocolate chips. Cover the bowl with a plate or a lid and allow it to sit for 3-4 minutes.

5. Mix the chocolate chips and the cream together until the cream is completely mixed in with the chocolate. The chocolate topping should be completely smooth.

6. Spread the chocolate over the top of the cheesecake evenly and allow it to set in the refrigerator preferably overnight, but at least for 4 hours.

7. After the cheesecake has set, remove the bars from the pan by pulling up on the tin foil. Discard the tin foil, place the cheesecake on a cutting board, and cut it into 16

squares.

8. In a small bowl, mix the butter, peanut butter, milk and powdered sugar until creamy.

Drop this by tablespoons on top of each square of cheesecake, or use a decorating bag and tip to make a simple swirl on each square.