

# MINI CARAMEL AND PEANUT BUTTER CHEESECAKES



Category: Desserts

Created: on 2021-09-06  
 Qualified by: Supercook CL  
 Suggested by: Kitchen Center  
 Total preparation time: 05:30 Minutes

Suitable for machine:

- Supercook SC250
- Supercook SC300
- Supercook SC350
- Supercook SC380
- Supercook SC400

## INGREDIENTS FOR 18 SERVES

<b>250 gram</b>	caramel cookies (or choice)
<b>130 gram</b>	unsalted butter, cubed and at room temperature
<b>200 milliliter</b>	fresh cream
<b>400 gram</b>	cream cheese, at room temperature and in pieces
<b>100 gram</b>	Powdered sugar
<b>50 gram</b>	milk caramel
<b>50 gram</b>	peanut butter
<b>150 gram</b>	dark chocolate in pieces (for the ganache)
<b>150 milliliter</b>	dark chocolate in pieces (for the ganache)
<b>20 gram</b>	butter
<b>30 gram</b>	flaked or grated coconut (to decorate)

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).