



No Bake Chocolate Caramel Cheesecake Bites



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Philly Steak Cheese Fries

Introduction

Indulge in the rich, silky delight of No Bake Chocolate Caramel Cheesecake Bites. This decadent dessert combines the creaminess of cheesecake with the sweetness of caramel and the richness of chocolate, all nestled in a crunchy cookie crust. Perfect for any occasion, these bites are not only easy to make but also gluten-free if you use gluten-free cookies. Serve them at parties, gatherings, or as a special treat for yourself. The best part? No baking required!

Detailed Ingredients with measures

2 cups chocolate cookie crumbs
1/2 cup unsalted butter, melted
16 oz cream cheese, softened
1/2 cup granulated sugar
1 tsp vanilla extract
1/2 cup dark chocolate chips, melted
1/2 cup caramel sauce, plus more for drizzling
1/2 cup mini chocolate squares (such as Rolos), chopped
Chocolate shavings, for garnish

Prep Time

20 minutes

Cook Time, Total Time, Yield

Chilling Time: 2 hours

Total Time: 2 hours 20 minutes

Yield: 12 servings

Make your dessert experience unforgettable with these No Bake Chocolate Caramel Cheesecake Bites. Simple to prepare, they promise a delightful blend of flavors and textures that will leave everyone asking for more. Enjoy!



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Detailed Directions and Instructions

Prepare the Crust

In a medium bowl, combine 2 cups of chocolate cookie crumbs with 1/2 cup of melted unsalted butter. Mix until the crumbs are evenly coated. Press this mixture firmly into the bottom of a muffin tin lined with paper liners to form the crust. Place the muffin tin in the refrigerator to set.

Make the Cream Cheese Mixture

In a large mixing bowl, beat together 16 oz of softened cream cheese and 1/2 cup of granulated sugar until smooth and creamy. Incorporate 1 tsp of vanilla extract and mix well to combine.

See also Roasted Beets and Carrots Salad

Divide and Flavor the Mixture

Divide the cream cheese mixture in half. Stir 1/2 cup of melted dark chocolate chips into one half until thoroughly mixed. In the other half, add 1/2 cup of caramel sauce, mixing until fully combined.

Layer the Mixtures

Spoon the chocolate cream cheese mixture over the chilled crusts first. Then add the caramel cream cheese mixture on top of the chocolate layer. Using a toothpick, swirl the two mixtures together to create a marbled effect.

Chill the Cheesecake Bites

Refrigerate the muffin tin for at least 2 hours, or until the cheesecake bites are firm to the touch.

Finish and Serve

Before serving, drizzle additional caramel sauce over the top. Garnish with chopped mini chocolate squares and chocolate shavings for added decoration.

Notes

Storage

Keep the cheesecake bites in an airtight container in the refrigerator. They will stay fresh for up to 5 days.

Serving Size

This recipe yields 12 servings, perfect for sharing or enjoying throughout the week.

Substitutions

You can use gluten-free chocolate cookie crumbs if needed. Additionally, for a different flavor, consider using white chocolate instead of dark chocolate.

Garnishing Options

Feel free to enhance the presentation with crushed nuts, whipped cream, or additional drizzled chocolate if desired.



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Cook techniques

Preparing the Crust

Start by combining chocolate cookie crumbs with melted butter in a medium bowl. Make sure to press the mixture firmly into the bottom of a muffin tin lined with paper liners to create a solid crust.

Mixing the Cream Cheese Filling

In a large mixing bowl, beat the softened cream cheese with granulated sugar until smooth. Incorporate the vanilla extract and ensure the mixture is well blended.

See also Ambrosia Salad with Creamy Dressing

Dividing the Filling

Carefully divide the cream cheese mixture into two equal halves. This allows you to create distinct layers for the cheesecake bites.

Adding Flavor

Stir melted dark chocolate into one half of the cream cheese mixture and caramel sauce into the other half to infuse rich flavors.

Layering the Mixtures

Spoon the chocolate cream cheese mixture over the chilled crusts, followed by the caramel mixture. Use a toothpick to swirl the layers together for a marbled appearance.

Chilling to Firm

Refrigerate the assembled cheesecake bites for at least 2 hours to ensure they firm up properly before serving.

Finishing Touches

Before serving, drizzle additional caramel sauce on top of the cheesecake bites and garnish with chopped mini chocolate squares and chocolate shavings.

FAQ

Can I use different types of cookies for the crust?

Yes, you can substitute chocolate cookies with other types, such as graham crackers or Oreos, depending on your flavor preference.

How long should I chill the cheesecake bites?

To allow the cheesecake bites to firm up properly, they should be refrigerated for at least 2 hours.

Can I make these bites ahead of time?

Yes, they can be made a day in advance. Simply keep them covered in the refrigerator until you are ready to serve.

What can I substitute for cream cheese?

You can use a vegan cream cheese or a mascarpone cheese as a substitute, although the flavor and texture might differ slightly.

Can I omit the chocolate chips?

Yes, you can omit the chocolate chips if you prefer, but they add additional texture and flavor to the cheesecake bites.

See also [Cozy Chicken Dumplings Soup Recipe](#)

How should I store leftovers?

Store any leftover cheesecake bites in an airtight container in the refrigerator for up to 3 days.



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Conclusion

These No Bake Chocolate Caramel Cheesecake Bites are a delightful treat that combines rich chocolate and creamy caramel in a convenient bite-sized form. Perfect for any occasion, they offer a decadent flavor experience without the need for baking. Their easy preparation and impressive presentation make them a fantastic choice for gatherings or as a sweet indulgence at home.

More recipes suggestions and combination

Peanut Butter Cup Cheesecake Bites

Substitute the chocolate and caramel layers with creamy peanut butter and chocolate ganache for a delicious twist.

Mint Chocolate Cheesecake Bites

Incorporate peppermint extract into the cream cheese mixture and top with crushed mint cookies for a refreshing flavor.

Fruit Swirl Cheesecake Bites

Add a layer of fruit puree, such as raspberry or strawberry, for a fruity variation that pairs wonderfully with the chocolate.

Cookie Dough Cheesecake Bites

Mix in mini chocolate chip cookie dough chunks into the cheesecake filling for an extra chewy and sweet addition.

Espresso Chocolate Cheesecake Bites

Add instant espresso powder to the chocolate mixture for a coffee-flavored cheesecake that is perfect for coffee lovers.



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