

Shopping List

Bulk

Granulated sugar

12 Peanut butter cups

Flour (gluten-free or unbleached wheat)

Vanilla extract

Eggs

Grocery

Graham crackers (either boxed, or the Co-op Café's gluten-free "graham" crust mix)

Dairy

Cream cheese

Butter



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Mini Peanut Butter Cup Cheesecakes



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INGREDIENTS

Crust—

1 1/2 c graham cracker crumbs or Co-op Bakery gluten-free graham crust mix

2 T granulated sugar

1/4 c (1/2 stick) butter, melted

12 bite-size peanut butter cups *

Filling—

2 (8 oz) packages cream cheese, room temperature

1 c sugar

1/4 c flour, either gluten-free baking mix or unbleached wheat flour

1 t vanilla extract

2 eggs

*note—The peanut butter cups we carry in bulk do not contain gluten, but they are processed in a facility that also uses wheat flour so there may be trace amounts.

INSTRUCTIONS

1. Preheat oven to 350°F. Place a cupcake liner in each cup of a standard muffin tin.
2. To make the crust—in a bowl, combine graham cracker crumbs, sugar and melted butter until the crumbs are moistened.
3. Press crust very firmly into the bottom of each muffin cup with the back of a soup spoon.
4. Place one peanut butter cup in the center of each crust.
5. To make the filling—beat the cream cheese with a handheld electric mixer until fluffy.
6. Add sugar, flour, and vanilla and beat well.
7. Add the eggs, one at a time, beating well after each addition.
8. Spoon cream cheese mixture over peanut butter cups and graham cracker crust.
9. Bake until set, about 20 minutes.
10. Allow to cool completely before serving.



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