



Salty Sweet &  
FUN TO EAT

**BITE-SIZED SALTED CARAMEL CHEESECAKES**

Prep Time: 20 min. | Total Time: 3 hours 5 min. (incl. refrigerating) | Makes: 24 servings

**WHAT YOU NEED**

- 1/2 cup graham cracker crumbs
- 1 Tbsp. brown sugar
- 3/4 tsp. kosher salt, divided
- 2 Tbsp. butter, melted
- 1-1/2 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese (12 oz.), softened
- 1/2 cup granulated sugar
- 1 egg
- 12 KRAFT Caramels
- 1 Tbsp. milk

**MAKE IT**

**HEAT** oven to 325°F.  
**MIX** graham crumbs, brown sugar, 1/4 tsp. salt and butter; press into bottoms of 24 paper-lined mini muffin cups.  
**BEAT** cream cheese and granulated sugar in large bowl with mixer until blended. Add egg; beat just until blended. Spoon into muffin cups, adding about 1 Tbsp. to each.  
**BAKE** 15 min. or until centers of cheesecakes are almost set. Cool completely. Refrigerate 1 hour.  
**PLACE** caramels in small heatproof bowl. Add milk and 1/4 tsp. of the remaining salt. Place over pan of boiling water, making sure boiling water does not touch bottom of bowl. Cook until caramels are completely melted and mixture is well blended, stirring frequently.  
**DRIZZLE** about 1 tsp. caramel sauce over each cheesecake; sprinkle with remaining salt. Refrigerate 1 hour.

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