

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.

THE HOLIDAYS ARE *Made* WITH

PHILADELPHIA
 SINCE 1972
 original
 CREAM CHEESE

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