

# Turtle S'More Cheesecake Mini



## **Total time**

3 hr 30 min

## **Prep**

30 min

## **Servings**

10 servings

## **You Need**

3/4 cup HONEY MAID Graham Cracker Crumbs

1/4 cup butter, melted

1 Tbsp. sugar

3/4 cup caramel spread warmed slightly, divided

1/2 cup coarsely chopped PLANTERS Pecans, divided

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened

1 jar (14 oz.) JET-PUFFED Marshmallow Crème

1/2 cup JET-PUFFED Miniature Marshmallows

2 Tbsp. HERSHEY'S Chocolate Syrup

## **Make It**

MIX graham crumbs, butter and sugar until well blended; press onto bottoms of 10 paper-lined muffin cups. Spoon 1/2 cup caramel spread evenly over crusts; sprinkle with 1/3 cup nuts.

BEAT cream cheese and marshmallow crème in small bowl with mixer until well blended. Add 2 Tbsp. of the remaining caramel spread; mix well. Spoon into muffin cups; top with marshmallows.

DRIZZLE with chocolate syrup and remaining caramel spread; sprinkle with remaining nuts. Refrigerate 3 hours.

Kraft Kitchens Tips

## **Make Ahead**

Prepare cheesecakes as directed; wrap tightly. Freeze up to 1 month. Thaw at room temperature 30 min. before serving. Refrigerate leftovers.