

# Caramel Cheesecake Bites

## Ingredients :

19 ounces cream  
cheese

3 eggs

1/4 cup sugar

1 tsp vanilla

caramel:

1/2 cup  
granulated sugar

2 tablespoons  
water

1 tablespoon  
butter

1/2 cup  
evaporated milk

crust:

crust:

1 cup almond  
meal

1/2 cup slivered  
almonds

1/4 cup sugar

1/4 teaspoon  
fine Sea Salt

1/4 teaspoon  
ground Cinnamon

1/4 teaspoon  
Baking Soda

1/4 cup melted butter

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### **Directions :**

Pre-heat the  
oven to 350 degrees F.

Crush your  
slivered almonds.

In a mixing bowl  
whisk together the almond flour, almonds, baking soda, salt,  
sugar and  
cinnamon. Add the butter and combine with a spoon.

Line a muffin  
tin with liners. Push the almond mixture into the bottom of  
the liners.

Bake for 10  
minutes to set.

Turn oven down  
to 300°.

In a mixing  
bowl, add cream cheese, vanilla, sugar and eggs. Beat until  
light and fluffy.

Spoon mixture  
into the muffin tins with prepared almond crust.

Bake for 40  
minutes.

While cakes are  
cooking, start on the caramel.

Combine granulated  
sugar and 2 tablespoons water in a medium, heavy saucepan over  
medium-high  
heat; cook until sugar dissolves, stirring gently for 3  
minutes.

Stop stirring  
and continue cooking 10 minutes or until the color of light  
brown sugar. Remove  
from heat; carefully stir in butter and milk. Place pan over  
medium-high heat  
until caramelized sugar melts. Bring to a boil; cook 1 minute.

Remove pan from  
heat; cool caramel to room temperature. Cover and chill 1 hour  
or until  
slightly thickened.

Take cheesecakes  
out of the oven when they are done. Once cool, the middle will  
slightly fall  
and this is the perfect indent for the caramel.