



SALTED CARAMEL NO BAKE CHEESECAKE

This salted caramel no bake cheesecake is ready in under 30 minutes and sure to impress all your guests. Plus it's packed full of delicious salted caramel flavor overtop a crushed pretzel crust. You'll love this!

Yield: 4 servings (depends on size)

Prep Time: 25 minutes

Cook Time: 0 minutes

Total Time: 25 minutes plus chilling time

INGREDIENTS:

For cheesecake:

- 1 (8 ounce) block regular cream cheese, room temperature
- 1/3 cup salted caramel sauce, slightly cooled
- 1/4 cup powdered sugar

For salted caramel sauce:

- 1 bag Werther's soft caramels
- 1/2 teaspoon sea salt

For pretzel crust:

- 1 cup crushed pretzels
- 3 tablespoons, melted butter

DIRECTIONS:

For cheesecake:

In a bowl of an electric mixer add cream cheese, salted caramel sauce and powdered sugar. Mix until fluffy and combined.

Take small cheesecake containers (with crust inside) and add a little extra caramels sauce around the inside of the containers. Fill with cheesecake filling, top with whipped cream and sprinkle with extra pretzel crumbs. You can also top with extra salted caramel and crushed Werther's candy.

Add to the refrigerator and let sit for about 2 hours or until set and cold.

For salted caramel sauce:

Over low heat add caramels and sea salt. Stir until just melted.

Remove from heat.

For pretzel crust:

Mix together pretzel crumbs and unsalted butter.

Press into the bottom of small mason jar containers.

Note: Depending on size of your jars you get an average of 4 cheesecakes per recipe.

*This delicious recipe brought to you by **Nutmeg Nanny***
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