

# Peanut Butter Cup Cheesecake Cupcakes

YIELD: 12 cupcakes

## ingredients:

24 chocolate peanut butter cups, such as Reese's, 15 left whole and 8 coarsely chopped  
2 (8-ounce) packages cream cheese, at room temperature  
1/2 cup granulated sugar  
1/2 teaspoon vanilla extract  
2 large eggs, at room temperature  
1/2 cup sour cream or plain yogurt  
Pinch salt

## directions:

Preheat oven to 275°F. Spray standard muffin tins lightly with nonstick spray. Line 15 of the muffin cups with paper liners. Place 1 whole peanut butter cup in the bottom of each.

In the bowl of an electric mixer, beat the cream cheese on medium-high speed until smooth. Gradually add the sugar and beat until combined. Beat in vanilla. Beat in eggs, one at a time, until combined. Beat in sour cream and salt. Stir in chopped peanut butter cups with a rubber spatula.

Divide batter evenly among prepared muffin cups. Bake until filling is set (no longer thin and liquid-looking), about 22 minutes. Transfer to wire racks to cool completely. Refrigerate for at least 4 hours or overnight before removing cupcakes from tins to serve.