



TWIX® Cookies & Creme Cheesecake Mashup  
RECIPE

## TWIX® Cookies & Creme Cheesecake Mashup



**Time** 1 hour  
**Ingredients** 13 items  
**Makes** 12 servings

Mashing up two different ideas that perfectly complement each other? Must be a TWIX® cheesecake recipe.

### Ingredients

- 1/2 cup flour
- 1/8 tsp baking soda
- Pinch of salt
- 1/4 cup butter
- 2 tbsp brown sugar
- 1 tbsp sugar
- 1 egg yolk
- 1/2 tsp vanilla extract
- 2 Left TWIX® Cookies & Creme bars, chopped

- For the topping
- 6oz cream cheese
- 3 tbsp sugar
- 1 egg
- 2 Right TWIX® Cookies & Creme bars, chopped

## Instructions

1. Preheat the oven to 350°F.
2. In a bowl, mix the flour, baking soda and salt.
3. In a separate bowl, whisk together the butter, brown and white sugar, egg yolk and vanilla extract.
4. Mix in the flour, and then add the chopped TWIX® Cookies & Creme bars. Mix until evenly distributed.
5. Divide the mix between 12 cupcake liners, in a cupcake tray.
6. Bake for 20 minutes.
7. Meanwhile, whisk together the cream cheese and sugar, then whisk in the egg until smooth.
8. Spoon the topping over the baked bases, and decorate with TWIX® Cookies & Creme slices.

---

**Source URL:** <https://www.twix.com/recipes/cookies-and-creme-cheesecake-mashup>