

COOKIES & CREAM CHEESECAKE BITES

Miniature sandwich cookies form the base and sides of these charming little cheesecakes.

PREP TIME: 25 minutes

TOTAL TIME: 2 hours

YIELD: 24 cheesecake bites

- 2 squares (1 oz/30 g each) semi-sweet chocolate for baking, chopped
- 1 pkg (8 oz/226 g) miniature creme-filled chocolate sandwich cookies, divided
- 1 pkg (8 oz/250 g) cream cheese, softened
- 1/4 cup (50 mL) sugar
- 1/4 tsp (1 mL) **Double-Strength Vanilla**
- 1 egg

Line paper liners with cookie halves.

- 1 Preheat oven to 325°F (160°C). Place chocolate in **Small Micro-Cooker**®. Microwave, uncovered, on HIGH 40-50 seconds or until melted, stirring after 40 seconds. Set aside to cool. Place paper liners in cups of **Deluxe Mini-Muffin Pan** or spray cups with nonstick cooking spray. Separate 60 cookies into halves. Place one cookie half, imprinted side down, into bottom of each cup. Line sides of each cup with four cookie halves, imprinted sides against sides of cups. Chop remaining cookies with **Food Chopper**; set aside.

Prepare cheesecake and fill cups.

- 2 In **Stainless (2-qt./2-L) Mixing Bowl**, mix cream cheese, sugar and vanilla until well blended. Add egg; mix well. Stir in cooled chocolate and 1/4 cup (50 mL) of the chopped cookies. Using **Small Scoop**, fill each cookie-lined cup with a rounded scoop of batter. Sprinkle batter evenly with remaining chopped cookies.

Bake, cool and refrigerate.

- 3 Bake 18-20 minutes or until filling is almost set. Remove pan from oven to **Stackable Cooling Rack**; cool 10 minutes. Remove cheesecakes from pan to cooling rack; cool completely. Refrigerate at least 1 hour or until ready to serve.

U.S. Nutrients per serving (1 bite): Calories 100, Total Fat 6 g, Saturated Fat 3 g, Cholesterol 20 mg, Carbohydrate 11 g, Protein 1 g, Sodium 85 mg, Fiber 0 g

U.S. Diabetic exchanges per serving: 3/4 starch, 1 fat (3/4 carb)



CHEF'S CORNER

For the prettiest presentation, place one cookie half, imprinted side down, into bottom of each cup. Line the sides of each cup with four cookie halves, imprinted sides against sides of cups.

The finished treats can be served without the paper liners to show off the playful cookie design.

