

## Black Forest Mini Cheesecakes

READY IN



45 min.

SERVINGS



12

CALORIES



394 kcal

DESSERT

### Ingredients

- 1 cup cherry pie filling canned
- 3 tablespoons cocoa powder (2 T.)
- 1.5 pkg cream cheese softened
- 2 eggs
- 1 t gelatin powder
- 1 c cup heavy whipping cream chilled
- 12 oreo cookies crushed
- 2 T powdered sugar
- 1 tsp salt

- 0.8 c bittersweet chocolate cooled melted
- 0.3 c cream sour
- 0.7 c sugar
- 1.5 T butter unsalted melted
- 1 t vanilla extract
- 0.8 C water

## Equipment

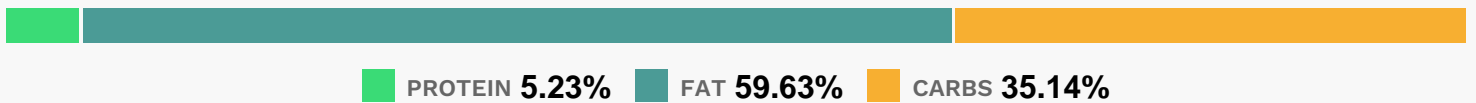
- bowl
- frying pan
- oven
- whisk
- mixing bowl
- blender
- plastic wrap
- hand mixer
- microwave
- muffin liners
- muffin tray

## Directions

- Preheat oven to 325 degrees. In a medium bowl, mix together crushed Oreos and melted butter. Line a standard sized muffin tin with paper liners.
- Add a heaping tablespoon of the cookie crumb mixture to each liner, press with the back of a spoon to form the crust.
- Bake for 5 minutes.
- Remove from the oven, set aside to cool while preparing the filling.
- In a small bowl stir together sugar, cocoa powder and salt. In a large mixing bowl add soften cream cheese and sugar/cocoa mix. Beat with an electric mixer until smooth, add melted chocolate, heavy cream and sour cream, beat until combined.

- Add eggs, one at a time and mix well after each, then add in vanilla. Tap the bowl on the counter firmly a couple of times to release any air bubbles.
- Divide batter between the cupcake liners (liners will be full). Tap the pan a couple of times to be sure there are no large air bubble.
- Bake for 15–20 minutes, until the centers jiggle just slightly. (Original recipe called for baking time of 17–20 minutes, mine were done at the 15 minute mark.)
- Remove pan from oven, let cool at room temp. for 1 hour. Cover in plastic wrap and refrigerate for 2 hours or until fully cooled before topping.
- Top the cheesecakes: In a medium bowl whisk together heavy cream, powdered sugar and vanilla.
- Place the bowl in the refrigerator, along with the beaters from your mixer, for 10–15 minutes to get everything well chilled.
- Add gelatin to a small bowl, add water. When gelatin absorbs all the water microwave for about 10 seconds to heat and melt the gelatin and make it pourable. Set aside to cool a bit. Beat the cream until just before it reaches soft peak stage, check your gelatin to be sure it has cooled slightly but is still a pourable consistency (if it solidified, just pop it back in the microwave for a couple seconds). With the mixer running, slowly pour in the gelatin and finish whipping the cream to soft peak stage.
- Top the cakes with a generous spoon full of the whipped cream, using the back of a spoon make a little nest indentation in the top for the cherry filling.
- Add a spoon full of the cherry filling and you're done.

## Nutrition Facts



## Properties

Glycemic Index:8.09, Glycemic Load:8.18, Inflammation Score:-5, Nutrition Score:7.0034782608696%

## Flavonoids

Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg, Catechin: 0.81mg Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg, Epicatechin: 2.46mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

## Taste

Sweetness: 100%, Saltiness: 47.1%, Sourness: 31.43%, Bitterness: 19.66%, Savoriness: 10.36%, Fattiness: 93.74%, Spiciness: 0%

## Nutrients (% of daily need)

Calories: 393.63kcal (19.68%), Fat: 26.65g (41%), Saturated Fat: 15.09g (94.29%), Carbohydrates: 35.34g (11.78%), Net Carbohydrates: 33.53g (12.19%), Sugar: 23.19g (25.77%), Cholesterol: 85.52mg (28.51%), Sodium: 352.97mg (15.35%), Caffeine: 12.88mg (4.29%), Protein: 5.25g (10.51%), Vitamin A: 830.88IU (16.62%), Manganese: 0.29mg (14.41%), Iron: 2.56mg (14.22%), Copper: 0.26mg (13.21%), Phosphorus: 112.2mg (11.22%), Vitamin B2: 0.19mg (11.06%), Selenium: 7.48µg (10.68%), Magnesium: 38.1mg (9.53%), Fiber: 1.8g (7.22%), Calcium: 63.84mg (6.38%), Vitamin E: 0.92mg (6.16%), Potassium: 203.32mg (5.81%), Vitamin K: 5.55µg (5.29%), Zinc: 0.78mg (5.19%), Vitamin B5: 0.43mg (4.27%), Folate: 15.73µg (3.93%), Vitamin D: 0.49µg (3.27%), Vitamin B12: 0.19µg (3.2%), Vitamin B1: 0.05mg (3.17%), Vitamin B6: 0.05mg (2.63%), Vitamin B3: 0.51mg (2.55%), Vitamin C: 0.87mg (1.06%)