



Chocolate-Almond Cheesecake Bites

READY IN



210 min.

SERVINGS



48

CALORIES



119 kcal

DESSERT

Ingredients

- ☐ 1 cup chocolate wafers such as nabisco famous crushed thin (from 9-oz package)
- ☐ 0.3 cup butter melted
- ☐ 8 oz cream cheese softened
- ☐ 0.3 cup cream sour
- ☐ 0.3 cup sugar
- ☐ 1 eggs
- ☐ 0.3 teaspoon almond extract
- ☐ 2.3 cups semi chocolate chips
- ☐ 3 tablespoons shortening

- ☐ 2 oz candy coating disks chopped (almond bark)
- ☐ 1 teaspoon vegetable oil

Equipment

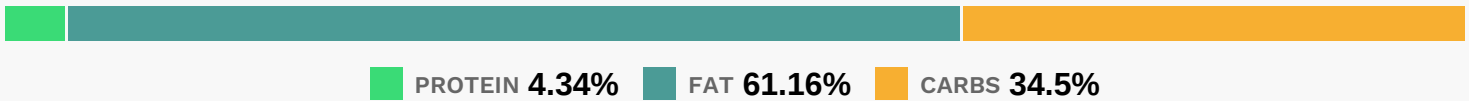
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ microwave

Directions

- ☐ Heat oven to 300°F.
- ☐ Cut 14x12-inch sheet of heavy-duty foil; line 8-inch square pan with foil so foil extends over sides of pan. Spray foil with cooking spray. In small bowl, mix cookie crumbs and butter. Press in bottom of pan.
- ☐ In large bowl, beat cream cheese, sour cream and sugar with electric mixer on medium speed until fluffy. Beat in egg and almond extract, scraping bowl if necessary.
- ☐ Pour over crust.
- ☐ Bake 30 to 40 minutes or until edges are set (center will be soft but will set when cool). Cool on cooling rack 1 hour. Cover; refrigerate 1 hour. Meanwhile, cover 2 cookie sheets with waxed paper.
- ☐ Remove cheesecake from pan by lifting foil.
- ☐ Cut into 8 rows by 6 rows, making 48 oblong cheesecake bites. In 1-quart microwavable bowl, microwave chocolate chips and shortening uncovered on Medium (50%) 3 minutes. Stir; microwave in 15-second increments, stirring after each, until melted and smooth.
- ☐ Work with half of bites at a time (24 bites); refrigerate other half until needed.

- ☐
- Place 1 bite on fork and dip fork into chocolate to coat. Lift fork from chocolate and allow excess chocolate to drain off.
- ☐
- Place on 1 waxed paper-lined cookie sheet. Repeat with second half of bites and second waxed paper-lined cookie sheet.
- ☐
- In small microwavable bowl, microwave candy coating and oil uncovered on High 1 minute. Stir; microwave in 15-second increments, stirring after each, until melted. Spoon into small resealable food-storage plastic bag. Seal bag; cut tiny hole in corner of bag. Pipe melted coating over dipped bites. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:3.05, Glycemic Load:2.49, Inflammation Score:-2, Nutrition Score:2.2256521794783%

Nutrients (% of daily need)

Calories: 119.44kcal (5.97%), Fat: 8.18g (12.59%), Saturated Fat: 3.99g (24.94%), Carbohydrates: 10.39g (3.46%), Net Carbohydrates: 9.52g (3.46%), Sugar: 7.16g (7.96%), Cholesterol: 9.51mg (3.17%), Sodium: 57.51mg (2.5%), Alcohol: 0.01g (100%), Alcohol %: 0.04% (100%), Caffeine: 8.02mg (2.67%), Protein: 1.31g (2.61%), Manganese: 0.15mg (7.56%), Copper: 0.13mg (6.69%), Magnesium: 18.71mg (4.68%), Iron: 0.77mg (4.3%), Phosphorus: 37.31mg (3.73%), Fiber: 0.87g (3.47%), Selenium: 1.75µg (2.51%), Vitamin A: 123.13IU (2.46%), Zinc: 0.33mg (2.17%), Vitamin B2: 0.04mg (2.07%), Potassium: 69.51mg (1.99%), Vitamin E: 0.24mg (1.57%), Vitamin K: 1.47µg (1.4%), Calcium: 13.63mg (1.36%), Vitamin B3: 0.22mg (1.1%)