



Cookies and Cream Mini Cheesecakes

READY IN



130 min.

SERVINGS



24

CALORIES



72 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 4 crème-filled chocolate sandwich cookies cut into 1/4-inch pieces (1/2 cup)
- ☐ 8 oz cream cheese softened
- ☐ 1 eggs
- ☐ 0.3 cup milk
- ☐ 3 tablespoons semi chocolate chips
- ☐ 1 teaspoon shortening
- ☐ 2 tablespoons sugar
- ☐ 1 teaspoon vanilla

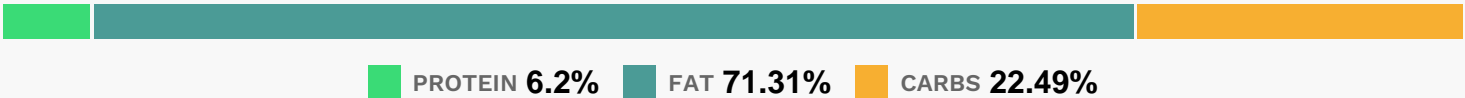
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ microwave
- ☐ muffin liners
- ☐ measuring cup

Directions

- ☐ Heat oven to 325°F. Line 24 miniature muffin cups with paper baking cups. In small bowl, mix crushed cookies and melted butter. Press 1 teaspoon cookie mixture firmly in bottom of each muffin cup.
- ☐ In large bowl, beat cream cheese, milk and sugar with electric mixer on medium speed until light and fluffy.
- ☐ Add vanilla and egg; beat well. Fold in cut-up cookies. Spoon 1 heaping tablespoon cream cheese mixture into each crust-lined muffin cup.
- ☐ Bake 12 to 14 minutes or until edges are set and centers are still soft. Cool in pan on cooling rack 30 minutes. Refrigerate at least 1 hour or up to 48 hours before serving.
- ☐ Just before serving, in 1-cup microwave-safe measuring cup, combine chocolate chips and shortening. Microwave on High for 30 to 45 seconds or until melted, stirring once.
- ☐ Drizzle chocolate over tops of cheesecakes. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:5.63, Glycemic Load:0.88, Inflammation Score:-1, Nutrition Score:1.2847826001437%

Nutrients (% of daily need)

Calories: 71.89kcal (3.59%), Fat: 5.75g (8.85%), Saturated Fat: 2.79g (17.41%), Carbohydrates: 4.08g (1.36%), Net Carbohydrates: 3.88g (1.41%), Sugar: 3.01g (3.34%), Cholesterol: 16.78mg (5.59%), Sodium: 52.22mg (2.27%), Alcohol: 0.06g (100%), Alcohol %: 0.36% (100%), Protein: 1.13g (2.25%), Vitamin A: 183.64IU (3.67%), Selenium: 1.69µg (2.42%), Vitamin B2: 0.04mg (2.36%), Phosphorus: 23.32mg (2.33%), Iron: 0.4mg (2.24%), Manganese: 0.04mg (2.02%), Copper: 0.03mg (1.67%), Calcium: 15.28mg (1.53%), Magnesium: 5.67mg (1.42%), Vitamin E: 0.21mg (1.41%), Vitamin B5: 0.11mg (1.06%)