



Death By Chocolate Mini Cheesecake Pies

READY IN



150 min.

SERVINGS



24

CALORIES



526 kcal

DESSERT

Ingredients

- 2.5 cups chocolate wafers such as nabisco famous crushed
- 6 tablespoons butter melted
- 2 teaspoons plus
- 16 oz cream cheese softened
- 0.8 cup granulated sugar
- 2 teaspoons vanilla
- 2 tablespoons rum / brandy / coffee liqueur
- 2 eggs
- 6 oz chocolate 60% cooled melted (I like to use cocoa chocolate bars)

- 0.8 cup milk
- 2 cups whipping cream
- 2 tablespoons powdered sugar
- 6 oz semi chocolate chips cooled melted
- 20 chocolate bar frozen chopped
- 0.5 cup frangelico

Equipment

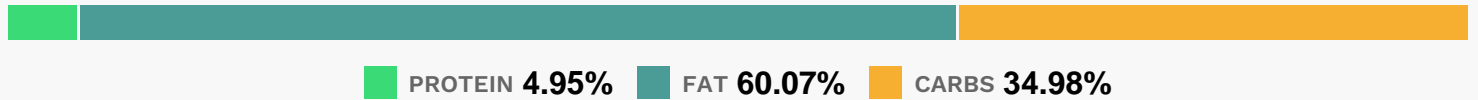
- bowl
- frying pan
- oven
- hand mixer
- muffin liners
- butter knife

Directions

- Heat oven to 350°F.
- Place paper baking cup in each of 24 regular-size muffin cups.
- In small bowl, mix Crust ingredients. Divide mixture among cups. Using fingertips, firmly press in bottom of each cup, making sure crumbs are firmly packed.
- In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Gradually beat in granulated sugar until fluffy. Beat in vanilla and liqueur. Beat in eggs, 1 at a time, until well blended.
- Pour in the cooled (but still pourable) melted chocolate, and beat until there are no more streaks and batter looks chocolaty.
- Add Bisquick mix, and beat until incorporated.
- Pour in milk, and beat until smooth and creamy.
- Divide batter evenly among cups (cups will be almost full).
- Bake 30 to 35 minutes or until centers are firm. Cool 15 minutes (cheesecake centers will sink while cooling). Refrigerate in pan at least 45 minutes.

- In chilled small bowl, beat whipping cream on medium speed 30 seconds; gradually increase speed to high, and beat until stiff peaks form. During last minute, beat in powdered sugar.
- Remove 3/4 cup of the whipped cream, and place in bowl; set aside.
- Add all but 2 tablespoons (reserve for drizzling) of the melted chocolate to the remaining whipped cream, and beat until there are no more chocolate streaks.
- Remove cheesecakes from refrigerator and, using butter knife, gently pop them out of pan. Carefully remove wrappers, and top each chilled cheesecake with large dollop of chocolate cream and then a little dollop of whipped cream. Just before serving, garnish with chopped candy bars and a drizzle of melted chocolate.
- Serve chilled.

Nutrition Facts



Properties

Glycemic Index:13.3, Glycemic Load:16.89, Inflammation Score:-6, Nutrition Score:11.239565285004%

Nutrients (% of daily need)

Calories: 525.97kcal (26.3%), Fat: 35.7g (54.93%), Saturated Fat: 20.18g (126.12%), Carbohydrates: 46.77g (15.59%), Net Carbohydrates: 42.43g (15.43%), Sugar: 30.89g (34.33%), Cholesterol: 65.2mg (21.73%), Sodium: 245.48mg (10.67%), Alcohol: 0.39g (100%), Alcohol %: 0.39% (100%), Caffeine: 31.9mg (10.63%), Protein: 6.62g (13.25%), Manganese: 0.76mg (37.98%), Copper: 0.66mg (33.22%), Iron: 4.52mg (25.1%), Magnesium: 91.31mg (22.83%), Phosphorus: 180.79mg (18.08%), Fiber: 4.34g (17.35%), Vitamin A: 680.59IU (13.61%), Vitamin B2: 0.22mg (12.65%), Selenium: 7.36µg (10.51%), Zinc: 1.56mg (10.42%), Potassium: 341.09mg (9.75%), Calcium: 74.68mg (7.47%), Vitamin E: 0.84mg (5.63%), Vitamin B3: 1.1mg (5.51%), Vitamin B1: 0.08mg (5.09%), Vitamin B5: 0.46mg (4.65%), Vitamin K: 4.56µg (4.34%), Vitamin B12: 0.25µg (4.22%), Folate: 16.12µg (4.03%), Vitamin D: 0.47µg (3.16%), Vitamin B6: 0.06mg (2.77%)