



## Mini Mocha Cheesecakes

READY IN



95 min.

SERVINGS



35

CALORIES



111 kcal

DESSERT

### Ingredients

- 2 Tbsp butter melted
- 24 chocolate-covered coffee beans
- 16 oz philadelphia cream cheese softened
- 2 eggs
- 1 tsp maxwell house coffee instant
- 4 oz baker's semi-sweet chocolate cooled melted
- 0.5 cup sugar
- 1.1 tsp cocoa powder unsweetened divided
- 0.8 cup vanilla creme-filled chocolate sandwich cookies crushed finely

- 2 tsp water
- 1 cup cool whip whipped topping thawed

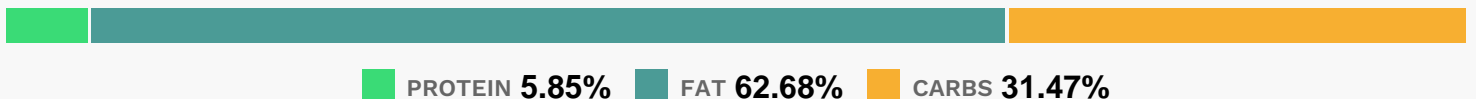
## Equipment

- oven
- blender
- aluminum foil
- muffin liners
- pastry bag

## Directions

- Heat oven to 350F.
- Mix cookie crumbs and butter; press about 1 Tbsp. onto bottom of each of 12 foil-lined muffin cups.
- Bake 8 min.
- Beat cream cheese and sugar with mixer until blended.
- Add eggs; beat just until blended. Dissolve coffee in water.
- Add to batter with melted chocolate; beat until blended. Spoon about 1/4 cup batter into each cup. (Cups will be full.)
- Bake 23 to 25 min. or until centers are almost set. Cool completely.
- Add 1 tsp. cocoa powder to COOL WHIP; stir gently until blended. Spoon into pastry bag fitted with decorating tip; use to pipe COOL WHIP mixture onto cheesecakes.
- Garnish with remaining cocoa powder and coffee beans.

## Nutrition Facts



## Properties

Glycemic Index:4.2, Glycemic Load:2.19, Inflammation Score:-2, Nutrition Score:1.9269565097664%

## Flavonoids

Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg

## **Nutrients (% of daily need)**

Calories: 110.97kcal (5.55%), Fat: 7.85g (12.08%), Saturated Fat: 4.42g (27.63%), Carbohydrates: 8.87g (2.96%), Net Carbohydrates: 8.43g (3.06%), Sugar: 6.88g (7.64%), Cholesterol: 24.56mg (8.19%), Sodium: 64.97mg (2.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.56mg (4.19%), Protein: 1.65g (3.3%), Vitamin A: 211.18IU (4.22%), Iron: 0.72mg (3.97%), Manganese: 0.08mg (3.79%), Selenium: 2.45µg (3.5%), Phosphorus: 33.95mg (3.39%), Vitamin B2: 0.06mg (3.33%), Copper: 0.06mg (3.18%), Magnesium: 10.31mg (2.58%), Calcium: 19.57mg (1.96%), Vitamin E: 0.27mg (1.82%), Fiber: 0.45g (1.79%), Vitamin K: 1.64µg (1.56%), Potassium: 54.4mg (1.55%), Zinc: 0.23mg (1.52%), Vitamin B5: 0.13mg (1.35%), Folate: 4.57µg (1.14%), Vitamin B12: 0.06µg (1.04%)