



Red Velvet Cheesecake Mini Pies

READY IN



150 min.

SERVINGS



18

CALORIES



357 kcal

DESSERT

Ingredients

- 1.8 cups chocolate wafers such as nabisco famous crushed
- 4.5 tablespoons butter melted
- 1 teaspoon plus
- 16 oz cream cheese softened
- 0.8 cup granulated sugar
- 2 teaspoons vanilla
- 2 tablespoons food coloring red
- 2 eggs
- 0.3 cup cocoa powder unsweetened

- 0.8 cup milk
- 2 cups whipping cream
- 2 tablespoons powdered sugar
- 1 serving milk chocolate shavings
- 0.5 cup frangelico

Equipment

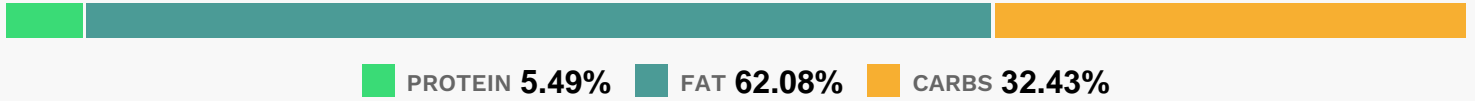
- bowl
- frying pan
- oven
- hand mixer
- muffin liners
- butter knife

Directions

- Heat oven to 350°F.
- Place paper baking cup in each of 18 regular-size muffin cups.
- In small bowl, mix Crust ingredients. Divide crumb 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 food color. Beat in eggs, 1 at a time, until well blended.
- Add cocoa and Bisquick mix, and beat until there are no more streaks and batter looks chocolaty.
- 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 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 whipped cream and a sprinkle of chocolate shavings.
- Serve chilled.

Nutrition Facts



Properties

Glycemic Index:14.09, Glycemic Load:14.35, Inflammation Score:-5, Nutrition Score:5.8791303816049%

Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 357.33kcal (17.87%), Fat: 25.32g (38.96%), Saturated Fat: 14.4g (89.99%), Carbohydrates: 29.77g (9.92%), Net Carbohydrates: 28.54g (10.38%), Sugar: 20.54g (22.82%), Cholesterol: 82.73mg (27.58%), Sodium: 253.73mg (11.03%), Alcohol: 0.15g (100%), Alcohol %: 0.18% (100%), Caffeine: 5.1mg (1.7%), Protein: 5.04g (10.07%), Vitamin A: 860.29IU (17.21%), Vitamin B2: 0.21mg (12.44%), Manganese: 0.21mg (10.64%), Phosphorus: 102.39mg (10.24%), Selenium: 6.24µg (8.91%), Copper: 0.16mg (8.22%), Iron: 1.24mg (6.88%), Calcium: 66.89mg (6.69%), Magnesium: 24.3mg (6.08%), Vitamin E: 0.76mg (5.1%), Fiber: 1.23g (4.91%), Vitamin B1: 0.07mg (4.46%), Potassium: 148.84mg (4.25%), Zinc: 0.63mg (4.23%), Folate: 16.92µg (4.23%), Vitamin D: 0.63µg (4.22%), Vitamin B5: 0.42mg (4.19%), Vitamin B12: 0.22µg (3.72%), Vitamin B3: 0.74mg (3.71%), Vitamin B6: 0.05mg (2.56%), Vitamin K: 2.25µg (2.14%)