

Double Chocolate Cheesecake Tartlets

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Servings: 24

1 cup all-purpose flour
1/4 cup granulated sugar
1/4 cup ground almonds, toasted
2 tablespoons unsweetened cocoa powder
1/4 cup cold butter, cut up
1 egg, lightly beaten
2 to 3 tablespoons water
1 box (four serving) cheesecake instant pudding and pie filling mix
1 cup evaporated fat-free milk
2 teaspoons vanilla extract
2 ounces bittersweet chocolate, melted
6 fresh strawberries (quartered) OR
24 fresh raspberries

Preparation Time: 30 minutes

Bake: 15 minutes

For the tartlet shells: In a medium bowl, stir together the flour, granulated sugar, ground almonds and cocoa powder. Using a pastry blender, cut in the butter until the pieces are pea-size.

In a small bowl, combine the egg and two tablespoons of water. Gradually stir the egg mixture into the flour mixture until combined. If necessary, add enough of the remaining one tablespoon of water, one teaspoon at a time, to make a dough that starts to cling together. Gently knead just until smooth. Form the dough into a ball. If necessary, cover and chill about one hour or until the dough is easy to handle.

Preheat the oven to 350 degrees.

Divide the dough into 24 pieces. Shape the pieces into balls. Press the dough evenly into the bottoms and up the sides of twenty-four 1-3/4-inch muffin cups. Bake about 15 minutes or until set. Cool completely in the muffin cups on a wire rack. Remove from the muffin cups.

For the filling: In a medium bowl, combine the pudding mix, evaporated milk and vanilla extract. Beat with an electric mixer on medium speed about 2 minutes or until smooth. Beat in the melted chocolate until combined.

Spoon two teaspoons of the filling into each tartlet shell. Cover and chill for two to twenty-four hours.

To serve: Top each tartlet with strawberry quarters and/or raspberries.

Per Serving (excluding unknown items): 69 Calories; 4g Fat (51.7% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 14mg Cholesterol; 24mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 0 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	69	Vitamin B6 (mg):	trace
% Calories from Fat:	51.7%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	40.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.3%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	4g	Folacin (mcg):	10mcg
Saturated Fat (g):	2g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	6mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	1
Cholesterol (mg):	14mg	% Refused:	0.0%
Carbohydrate (g):	7g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	24mg	Vegetable:	0
Potassium (mg):	47mg	Fruit:	0
Calcium (mg):	9mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	trace		
Vitamin A (i.u.):	85IU		
Vitamin A (r.e.):	21RE		

Nutrition Facts

Servings per Recipe: 24

Amount Per Serving		
Calories	69	Calories from Fat: 36
% Daily Values*		
Total Fat	4g	7%
Saturated Fat	2g	11%
Cholesterol	14mg	5%
Sodium	24mg	1%
Total Carbohydrates	7g	2%
Dietary Fiber	1g	3%
Protein	2g	
Vitamin A		2%
Vitamin C		0%
Calcium		1%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.