

Hot Cocoa Cheesecake Minis

*Philadelphia Cream Cheese Ad
CommunityTable.com - Relish Magazine*

Servings: 12

*10 Oreo Cookies finely crushed
1 tablespoon butter, melted
2 packages (8 ounce ea) cream cheese,
softened
1/2 cup sugar
1/4 cup unsweetened cocoa powder
2 eggs
2 ounces semi-sweet chocolate
3/4 cup whipping cream
1 teaspoon sugar
1/2 teaspoon unsweetened cocoa
powder
1/2 cup miniature marshmallows*

Preparation Time: 20 minutes

Preheat the oven to 325 degrees.

In a bowl, combine the cookie crumbs and butter. Press onto the bottoms of twelve paper-lined muffin cups. Bake for 8 minutes.

In a medium bowl, beat the cream cheese, 1/2 cup of sugar and 1/4 cup of cocoa with a mixer until blended. Add the eggs, one at a time, mixing on low speed after each just until blended. Spoon over the crusts.

Bake for 22 to 25 minutes or until the centers are almost set. Cool completely. Refrigerate for two hours.

Meanwhile, cover a baking sheet with parchment paper. Melt the semi-sweet chocolate as directed on the package. Spoon into a resealable plastic bag. Cut a small piece off one bottom corner of the bag. Use the bag to squeeze the chocolate into twelve shapes on the prepared baking sheet to resemble cup handles. Freeze until ready to use.

Remove the liners from the cheesecakes. In a separate medium bowl, beat the cream and one teaspoon of sugar with a mixer on high speed until soft peaks form. Spoon onto the cheesecakes. Sprinkle with 1/2 teaspoon of cocoa powder. Top with mini marshmallows. Gently press a chocolate handle into the side of each cheesecake.

For the adults at your party, you may blend 1/4 cup of Bailey's Original Irish Cream Liqueur into the cream cheese mixture before adding the adds, if desired.

Per Serving (excluding unknown items): 198 Calories; 16g Fat (68.2% calories from fat); 4g Protein; 12g Carbohydrate; 1g Dietary Fiber; 80mg Cholesterol; 137mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 3 Fat; 1/2 Other Carbohydrates.