

Easter Cookies and Cream Mini Cheesecakes

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Servings: 12

*15 vanilla creme-filled
chocolate sandwich
cookies, divided
1 tablespoon butter, melted
2 packages (8 ounce ea)
cream cheese, softened
1/2 cup sugar
1/2 teaspoon vanilla
2 eggs
1 package (4 ounce) white
chocolate, broken into small
pieces
1 tablespoon miniature
candy coated chocolate
pieces
1 tablespoon multi-colored
sprinkles
3/4 cup Cool Whip , thawed*

Preparation Time: 30 minutes

Preheat the oven to 325 degrees.

Crush ten cookies into fine crumbs. Mix with butter. Press evenly onto the bottoms of twelve paper-lined muffin cups. Bake for 8 minutes.

Chop four of the remaining cookies. Reserve for later.

In a large bowl, beat the cream cheese, sugar and vanilla, with a mixer until blended. Add the eggs, one at a time, mixing on low speed after each just until blended. Stir in the reserved chopped cookies. Spoon evenly over the crusts.

Bake for 22 to 25 minutes or until the centers of the cheesecakes are almost set. Cool completely.

Refrigerate the cheesecakes for two hours.

Meanwhile, cover a baking sheet with parchment. Microwave the white chocolate in a microwaveable bowl on HIGH for 1 minute, stirring every 30 seconds. Then microwave and stir in 10 second increments just until the chocolate is completely melted when stirred. (Don't overheat.) Spread the chocolate into a thin layer on the prepared baking sheet.

Chop the remaining cookie. Sprinkle over the melted chocolate along with the candy-coated chocolate pieces and sprinkles. Refrigerate until firm.

Top the cheesecakes with Cool Whip just before serving. Break the chocolate bark into small pieces. Place over the cheesecakes.

Per Serving (excluding unkn items): 200 Calories; 16g Fat (70.8% calories from fat); 4g Protein; 11g Carbohydrate; 1g Dietary Fiber; 80mg Cholesterol; 136mg Sodium. Exchanges: Lean Meat; 3 Fat; 1/2 Other Carbohydrates.