

# Recipe:

## **BLACK-EYED SUSAN CHEESECAKES**

---

24 round vanilla wafers (cookies)  
2 - 8 oz pkg cream cheese, softened  
½ cup sugar  
2 eggs  
½ tsp vanilla  
1 cup milk chocolate chips

### Topping:

½ cup milk chocolate chips  
3 tbsp butter  
sliced almonds

Line muffin pan with wrappers. Place 1 cookie in the bottom of each wrapper.

With mixer, beat cream cheese & sugar until smooth. Add eggs & vanilla; beat well. Stir in 1 cup chocolate chips. Spoon mixture over cookies by dividing equally over cookies. Bake at 350° for 15 minutes until set, but not brown. Remove from oven; cool for 5 - 10 minutes. Melt remaining ½ cup chocolate chips with butter in microwave for 30 seconds to 1 minute until melted. Stir until mixture is smooth. Drop teaspoonfuls of chocolate mixture onto center of each cheesecake, letting white show around edge. Optional: place almond slices around chocolate mixture to resemble petals. Cover and refrigerate. Store in fridge.

\*recipe can be halved\*

Enjoy!