

Recipe: CHOCOLATE CHEESECAKES

24 round vanilla wafers (cookies)
2 - 8 oz pkg cream cheese, softened
1 ¼ cup sugar
1/3 cup cocoa
2 tbsp flour
3 eggs
1 cup sour cream
1 tsp vanilla

Sour Cream Topping:

Stir until sugar dissolves:

1 cup sour cream
2 tbsp sugar
1 tsp vanilla

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

With mixer, beat cream cheese until smooth. Add sugar, cocoa and flour; blend well. Add eggs; beat well. Stir in sour cream and vanilla. Spoon mixture over cookies by dividing equally over cookies. Bake at 325° for 20-25 minutes. Remove from oven; cool for 5-10 minutes. Drop sour cream topping on top of each cup. Cool completely in fridge. Garnish with dollop of cherry pie filling on top of sour cream mixture. Store in fridge.

recipe can be halved

Enjoy!