

Recipe:

MINI OREO CHOCOLATE CHEESECAKE

Cheesecakes

9 Oreo Cookies
2 ½ packages (8 ounces each) cream cheese, softened
1 cup sugar
¼ cup cocoa
2 tsp vanilla
3 eggs

Whipped Cream

¾ cup whipping cream
2 tbsp sugar or icing sugar

1. Heat oven to 350°. Line 18 medium muffin cups with paper baking cups. Split sandwich cookies in half. Place 1 cookie half, middle side up, in each cup.
2. In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Gradually beat in 1 cup sugar and the cocoa until fluffy. Beat in vanilla. Beat in eggs, one at a time, until well blended. Divide evenly among cups (cups will be almost full).
3. Bake cheesecakes 20 to 25 minutes or until centers are firm. Cool 15 minutes (cheesecake centers will sink while cooling). Refrigerate in muffin cups at least 1 hour; cover and refrigerate at least 1 hour longer before serving.
4. In chilled small bowl, beat all Whipped Cream ingredients with electric mixer on high speed until stiff. Spoon Whipped Cream on chilled cheesecakes. Cover and refrigerate any remaining cheesecakes. Decorate with a piece of Oreo cookie.

Enjoy!