

Karen's Chocolate Peppermint Cookie Cheesecake Cups

Part cookie, part cheesecake, these minty desserts are sure to please. Our Marketing & Events Manager, Karen, loves these mini cheesecakes because they turn out perfectly every time.

- 1 pkg chocolate peppermint sandwich cookies
- 2 pkgs 8-oz cream cheese, cut into chunks
- ½ cup sugar
- 3 tbsp whipping cream
- 3 large eggs
- 1 Tbsp all-purpose flour
- 1 tsp pure vanilla extract
- 1 tsp pure vanilla extract
- foil cupcake liners
- cupcake baking tray

Preheat oven to 300°

In a large mixing bowl, blend the cream cheese, sugar, and whipping cream at medium speed until smooth. Add eggs, flour, and vanilla, and blend.

Line cupcake baking tray with foil liners. Place 1 whole cookie in the bottom of each liner.

Pour about 1/3 cup of the cream cheese mixture in each liner. Break up another cookie and put pieces on top of each filled cupcake, pushing the pieces down a bit.

Bake for 25 minutes or until they jiggle only slightly in the center.

Cool and refrigerate before serving.

Makes 24 cookie cups.

