

YIELD: MAKES 12 MINI CHEESECAKES PREP TIME: 10 MINUTES COOK TIME: 15-18 MINUTES

Mini Red Velvet Cheesecakes

Bite sized creamy red velvet cheesecakes with chocolate crust and fresh sweetened whipped cream.

Ingredients:

Crust ingredients:

10 original chocolate sandwich cookies

2 Tbsp unsalted butter

Filling ingredients:

12oz cream cheese, softened

1 Tbsp sour cream

1/2C sugar

3 Tbsp unsweetened cocoa powder

1 tsp vanilla extract

4 tsp red food color

1 egg

Whipped cream ingredients:

1/2C heavy cream

2 Tbsp powdered sugar

1/2 tsp vanilla extract

Directions:

Preheat oven to 350 degrees. Lightly grease a mini cheesecake pan.

In a food processor, blend cookies until only small pieces remain. Add butter to combine. Add 1 small cookie scoop of crumbs to each cheesecake cavity. Press down with a flat sided object, such as a small shot glass, to form an even crust. Bake for 5 minutes.

Reduce oven temperature to 325 degrees.

In a large bowl, beat softened cream cheese, sour cream and sugar together until smooth. Add cocoa powder, mixing on low until combined. Add vanilla and red food color, followed by the egg.

Fill each cheesecake cavity 3/4 full (roughly 1 and 1/4 medium scoop). Bake for 15-18 minutes.

Cool on a wire rack for 1 hour before transferring to the refrigerator to chill overnight.

When ready to eat, carefully remove cheesecakes from pan.

Prepare whipped cream. Beating ingredients together in a small bowl until soft peaks form. Add a dollop to each mini cheesecake. Serve immediately.

BAKED BY RACHEL ORIGINAL

