



Hot Cocoa Cheesecake Minis

Prep Time: 15–30 min

Total Time: 3 hr. 53 min (incl. refrigerating)

Servings: 12

Ingredients

- 10 vanilla creme-filled chocolate sandwich cookies, finely crushed
- 1 tbsp butter, melted
- 2 pkg. (250g each) Philadelphia Brick Cream Cheese, softened
- 1/2 cup plus 1 tsp sugar, divided
- 1/4 cup plus 1/2 tsp unsweetened cocoa powder, divided
- 2 eggs
- 2 oz (1/4 of 225g pkg.) Baker's Semi-Sweet Chocolate
- 3/4 cup whipping cream
- 1/2 cup JET-PUFFED Miniature Marshmallows

Instructions

Step 1: Heat oven to 325°F.

Step 2: Combine cookie crumbs and butter; press onto bottoms of 12 paper-lined muffin cups. Bake 8 min.

Step 3: Beat cream cheese, 1/2 cup sugar and 1/4 cup cocoa powder in medium bowl with mixer until blended. Add eggs, one at a time, mixing on low speed after each just until blended. Spoon over crusts.

Step 4: Bake 22 to 25 min. or until centers are almost set. Cool completely. Refrigerate 2 hours.

Step 5: Meanwhile, cover baking sheet with parchment. Melt semi-sweet chocolate as directed on package, spoon into resealable plastic bag. Cut small piece off one bottom corner of bag and pipe chocolate into 12 shapes on prepared baking sheet to resemble cup handles. Freeze until ready to use.

Step 6: Remove liners from cheesecakes. Beat cream and remaining sugar in separate medium bowl with mixer on high speed until soft peaks form, spoon onto cheesecakes. Sprinkle with remaining cocoa powder; top with marshmallows. Gently press chocolate handle into side of each cheesecake.