
“DEATH BY CHOCOLATE” MINI-CHEESECAKE

Ingredients needed:

Cookie Crumble Base:

- 1 ½ Oreo Cookies (or similar style cookie) – Crumbled - filling removed.
- 4 TBSP unsalted Butter, melted.

Chocolate Oreo Cheesecake:

- 12 oz cream cheese – room temperature
- ½ cup of granulated sugar
- 1 ½ TBSP All-Purpose Flour
- ½ cup sour cream – room temperature
- 1 ½ TBSP vanilla extract
- 2 TBSP Cocoa Powder
- 10 Oreos – Crushed – filling intact
- 2 eggs
- Warm Water – will be put in a pan to keep a humid environment in the oven.

Prep time: ~20 minutes / Bake time: 27 minutes / Chill Time: 1 hour

Total time: 1 hour 47 minutes

INSTRUCTIONS: Let's get to Cookin!

Cookie Crumble:

1. Preheat the oven to 325 degrees.
2. Combine Oreo crumbs and melted butter in a medium bowl and stir together with a fork.
3. Divide crust between the 12 cupcake liners placed within a cupcake pan and press firmly into the bottom.
4. Bake the crusts for 5 minutes to set
5. Remove from oven and allow to cool slightly.
6. Reduce oven to 300 degrees.

Cheesecake Filling:

1. Using a mixer (stand or handheld) beat the cream cheese on low speed until very smooth ~ 2 minutes. Add the sugar and flour and continue to mix on low speed until well combined. (**Mix on low speed to avoid cracks in your finished cheesecake.**)
2. Add the sour cream, cocoa powder, crushed Oreos, and vanilla extract, mixing on low speed until combined.
3. Slowly add the eggs, **one at a time**, beating on low after each addition.
4. Divide the batter between the 12 cupcake liners.
5. Place the pan of water warm water on the lower rack, and the cupcake pan on the upper rack. Bake at 300 degrees for 12 minutes.
6. After 12 minutes turn off the oven – and let the cheesecakes stay in the oven for additional 5 minutes (gradual cooling).
7. Open the oven door and let it sit or another 5 minutes.
8. Take the cheesecakes out of the oven and let them cool for 5 minutes at room temperature.
9. Finally, put them in the fridge for at least **1 hour** for best results.
10. Eat! Enjoy! Find Peace with the beauty of baking!