

Cooking with Chef Rachell



Surprise Inside Mini Cheesecake

INGREDIENTS

1 dozen of your favorite cookies such as oreos or stella d'oro fudge cookies (anything that measures just under 2 inches wide and will fit at the bottom of a cupcake paper liner)

Paper cupcake liners

2 cups cream cheese, at room temperature

2 large eggs, at room temperature

2/3 cup granulated sugar

1 teaspoon vanilla extract



*These mini “surprise inside” cheesecakes are so much fun to make with kids!
Use your kids favorite cookies to customize the flavor!*

INSTRUCTIONS: Preheat oven to 300°F

Line a cupcake pan with 12 paper liners. Spray each paper liner with non-stick cooking spray.

Place your favorite cookie at the bottom of each paper liner.

Make the filling by mixing together the room-temperature cream cheese and sugar until smooth. Mix in the eggs and vanilla, again mixing until smooth. To avoid beating too much air into the batter, use a mixer set at low-medium speed. To avoid lumps, make sure the cream cheese is softened, and/or at room temperature.

Once you've finished making your filling, spoon it into each cup until they're almost full.

And into the oven they go to bake for 25-30 minutes at 300°F, a slightly cooler oven than usual.