



Mini OREO Chocolate Cheesecakes

19-Sept-2019

Level: Easy

Prep & Cooling Time: 15 minutes + 1 hour

Serves: About 48

Cooking Time & Refrigeration: 15 minutes + overnight

- 2 (8 oz.) bricks cream cheese, at room temperature
- $\frac{3}{4}$ cup white granulated sugar
- 2 large eggs
- 1 tsp. pure vanilla extract
- 2 (14.3 oz.) packages OREO cookies (see Notes below)
- 1 (3.4 oz.) box JELL-O® vanilla instant pudding
- 1 (3.9 oz.) box JELL-O® chocolate instant pudding
- 3 cups whole milk
- 1 (8 oz.) container Extra Creamy Cool Whip



Preheat oven to 350°F. Line muffin pans with baking cups. Set aside.

In a stand mixer with a whisk attachment, beat cream cheese for a few minutes until smooth and no lumps remain. Add sugar and mix until well combined. Add the eggs one at a time, beating after each addition until combined. Add the vanilla extract, and mix until all are combined. With a silicone spatula, scrape down the sides of the bowl and mix again until the cream cheese batter is completely smooth. Place one OREO cookie in the center of each baking cup. Pour 2 teaspoons of cheesecake batter over each cookie. Make sure the cheesecake batter runs evenly down the sides of the cookie and is flat and even on top. Bake for 12 to 15 minutes. Do not overbake. Remove muffin pans from oven but leave cheesecakes in the muffin pan for about 10 minutes to slightly firm up. (If you remove the cheesecakes from the pan immediately after baking, its shape gets distorted because it's too soft.) Remove baking cups from muffin pans and cool cheesecakes completely on a wire rack. When completely cooled, place cheesecakes in an airtight container and refrigerate overnight to firm.

In a large mixing bowl, whisk the vanilla and chocolate instant puddings with the milk until it thickens. Place a piece of plastic cling wrap directly over the pudding so a skin doesn't form. Refrigerate until cheesecakes are ready to assemble.

To assemble: Pipe pudding and then the Cool Whip onto the firm individual cheesecakes (either with piping bags and tips or by placing the pudding and Cool Whip in separate Ziploc bags and cutting off one corner of each bag to pipe. Piping the pudding and Cool Whip onto the cheesecake will help keep the dessert from looking messy.) Sprinkle crushed OREO cookies on top (optional). Serve immediately.

Notes:

- You can use any flavored OREO cookie. In the picture above, I used mint crème (left) and original (right).