

CHOCOLATE CHIP CHEESECAKE CUPCAKES

INGREDIENTS

- 24** Vanilla round thin cookies - see below for additional choices
- Chocolate Chips
- 2 Pkgs** Light cream cheese (8 oz each) **OR** Neufchatel cheese
- 1/2 C** Splenda
- 2 T** Whole wheat pastry flour
- 1/2 C** Egg substitute
- 1 t** Vanilla



BAKING INSTRUCTIONS

- 1 Pre-heat oven to 350
- 2 Take cream cheese out of the refrigerator & cut in cubes
- 3 Place 36 - 2 inch foil bake cups into cupcake pans **OR** on a sheet pan with sides

Method # 1

- 1 Place one thin cookie, flat-side down, on bottom of each cup
- 2 Place 5 -6 chocolate chips on top of each thin cookie

Method # 2

- 1 Place one square of cookie dough & bake for 10-12 minutes until the cookie dough has spread to cover the bottom of the cups
- 2 After removing the cups from the oven then you place the 5-6 chocolate chips on top

Method # 3

- 1 Crush low-fat graham crackers **OR** grape nuts cereal **OR** granola to make 1 1/2 C & add 1/3 C melted smart balance margarine & 3 t Splenda
- 2 Mix thoroughly & put enough to cover the bottom of each cup
- 3 If you have leftover crumbs save some to put on top of the batter
- 4 Bake for 10 minutes

- 1 Using an electric mixer, beat cheese, sugar & flour in large mixer bowl until creamy
- 2 Add eggs & vanilla & mix well again
- 3 Spoon heaping tablespoon of cream cheese mixture into each cup
- 4 Bake for 15 to 17 minutes or until just set & not browned
- 5 Remove from oven to wire rack
- 6 While still warm, top cheese cupcakes with a few more chocolate chips & let them melt a little
- 7 Let cupcakes cool completely & then refrigerate

NOTES

Makes 24 cupcakes