

Double-Chocolate Cheesecake Squares Serves 12



- 15 fudge-striped cookies, divided
- 1 cup (250 mL) semi-sweet chocolate morsels, divided
- 2 pkg (8 oz/250 g each) cream cheese
- ½ cup (125 mL) sugar
- 2 eggs
- 1 tbsp (15 mL) flour
- ½ tsp (2 mL) vanilla extract (see **cook's tips**)

cook's tips

Skip making a crust! A whole cookie fits in each well of the **Brownie Pan** to form the crust of these mini cheesecakes. See step 4.

¼ tsp (1 mL) **Double-Strength Vanilla** can be substituted for the vanilla extract.

1. Preheat oven to 350°F (180°C). Generously spray wells of **Brownie Pan** with nonstick cooking spray. Place one cookie into each well. Set remaining 3 cookies aside.
2. Place ½ cup (125 mL) of the chocolate morsels in **(1-cup/250-mL) Prep Bowl**. Microwave, uncovered, on HIGH 30–45 seconds or until chocolate is almost melted, stirring after 30 seconds with **Small Mix 'N Scraper®**. Stir until smooth.
3. In **Classic Batter Bowl**, microwave cream cheese, uncovered, on HIGH 30–60 seconds or until softened. Add melted chocolate; whisk with **Stainless Whisk** until smooth. Add sugar, eggs, flour and vanilla; whisk until blended. Stir in remaining chocolate morsels.
4. Using **Medium Scoop**, fill wells of pan evenly with chocolate mixture. Repeat until all the filling is used. (Wells will be very full, see cook's tips).
5. Process remaining cookies in **Manual Food Processor** until chopped. Carefully remove blade from processor bowl and sprinkle cookie crumbs evenly over chocolate filling.
6. Bake 18–20 minutes or until edges are firm and pull away slightly from sides of pan. Remove pan from oven to **Stackable Cooling Rack**; cool 5 minutes. Using **Mini Nylon Serving Spatula**, loosen squares from sides of pan and serve.

Double-Chocolate Cheesecake Squares



Host Shopping List*

- 2 pkg (8 oz/250 g each) cream cheese
- 2 eggs
- 15 fudge-striped cookies

- ½ cup (125 mL) sugar
- 1 tbsp (15 mL) flour
- ½ tsp (2 mL) vanilla extract
- 1 cup (250 mL) semi-sweet chocolate morsels

* Also available on Consultant's Corner under My Shows > Ready-to-Show Recipes > Season's Best Recipe Collections

Double-Chocolate Cheesecake Squares



Ingredient List

15 fudge-striped cookies, divided	½ cup (125 mL) sugar
2 eggs	1 tbsp (15 mL) flour
2 pkg (8 oz/250 g each) cream cheese	½ tsp (2 mL) vanilla extract
	1 cup (250 mL) semi-sweet chocolate morsels, divided

Tool List

- | | | |
|--|---|---|
| <input type="checkbox"/> Brownie Pan | <input type="checkbox"/> Measuring Spoon Set | <input type="checkbox"/> Manual Food Processor |
| <input type="checkbox"/> Medium Scoop | <input type="checkbox"/> Small Mix 'N Scraper® | <input type="checkbox"/> Mini Measure-All® Cup |
| <input type="checkbox"/> Stainless Whisk | <input type="checkbox"/> Stackable Cooling Rack | <input type="checkbox"/> (1-cup/250-mL) Prep Bowl |
| <input type="checkbox"/> Classic Batter Bowl | | <input type="checkbox"/> Mini Nylon Serving Spatula |

Pre-Show Preparation

1. Preheat oven to 350°F (180°C).

Station # 1: Make Cheesecake Batter



1. Preheat oven to 350°F (180°C). Generously spray wells of **Brownie Pan** with nonstick cooking spray. Place one cookie into each well. Set remaining 3 cookies aside.
2. Place ½ cup (125 mL) of the chocolate morsels in **Prep Bowl**. Microwave, uncovered, on HIGH 30–45 seconds or until chocolate is almost melted, stirring after 30 seconds with **Small Mix 'N Scraper®**. Stir until smooth.
3. In **Classic Batter Bowl**, microwave two 8 oz (250 g) packages of cream cheese, uncovered, on HIGH 30–60 seconds or until softened. Add melted chocolate; whisk with **Stainless Whisk** until smooth. Add ½ cup (125 mL) sugar, 2 eggs, 1 tbsp (15 mL) flour and ½ tsp (2 mL) vanilla extract; whisk until blended. Stir in remaining ½ cup (125 mL) chocolate morsels.

The Products!

Brownie Pan (1544)

Measuring Spoon Set (2308)

Mini Measure-All® Cup (2236)

Classic Batter Bowl (2431)

Small Mix 'N Scraper® (1659)

1-cup/250-mL Prep Bowl (1825)

Station # 1 Continued: Fill Brownie Pan and Bake Cheesecakes



4. Using **Medium Scoop**, fill wells of pan evenly with chocolate mixture. Repeat until all the filling is used. (Wells will be very full.)
5. Process remaining 3 cookies in **Manual Food Processor** until chopped. Carefully remove blade from processor bowl and sprinkle cookie crumbs evenly over chocolate filling.
6. Bake 18–20 minutes or until edges are firm and pull away slightly from sides of pan. Remove pan from oven to **Stackable Cooling Rack**; cool 5 minutes. Using **Mini Nylon Serving Spatula**, loosen squares from sides of pan and serve.

The Products!

Medium Scoop (2540)
Manual Food Processor (2593)
Stackable Cooling Rack (1587)
Mini Nylon Serving Spatula (2438)

Food for Thought

It takes approximately 400 cacao beans to make one pound of chocolate.

M&Ms were created in 1941 as a means for soldiers to enjoy chocolate without it melting.