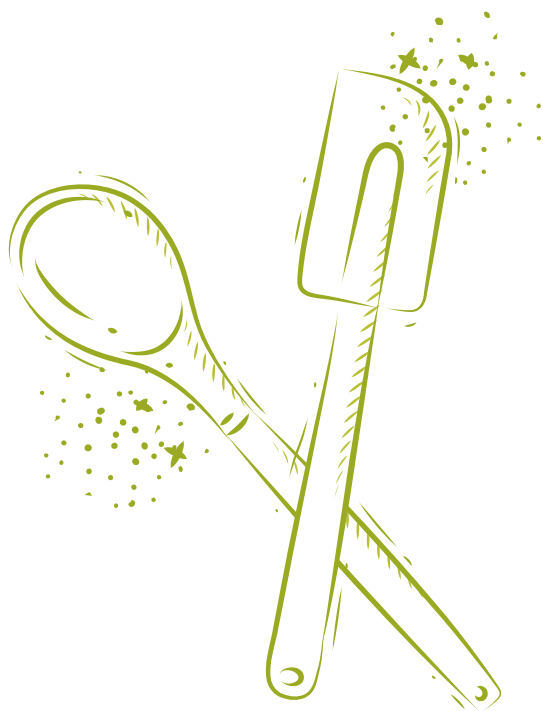




# Cookie Crumble Mini No-Bake Cheesecakes

## INGREDIENTS

- 1 cup chocolate cookie crumbles
- 1/2 tsp sugar
- 4 Tbsp butter
- 8 oz cream cheese, softened
- 1/2 cup sugar
- 1/2 tsp vanilla extract
- 1 cup heavy whipping cream
- 1/4 cup chocolate cookie crumbles
- 1/8 cup mini white chocolate chips



## DIRECTIONS

- Place butter in a microwave safe dish. Microwave on high in 15 second intervals until the butter has completely melted.
- Add melted butter to a small mixing bowl with chocolate cookie crumbles and sugar, stir until mixture resembles wet sand.
- Line 6 muffin tin wells with muffin wrappers or parchment paper.
- Even distribute crust crumbles into each well and press down firmly to form crust.
- Meanwhile, create cheesecake base by blending cream cheese, sugar, vanilla & heavy whipping cream in a food processor until smooth.
- Then, stir chocolate cookie crumbles and mini white chocolate chips into base.
- Evenly distribute cheesecake filling into each muffin cup.
- Refrigerate for 4 hours or until cheesecakes are completely set. Enjoy!