



Presented by



Mint Chocolate Cheesecake Bites

Created by Pamela Fulks, The Sweet Tooth Cakery



Ingredients

For the crust:

- 1 c. Thin Mints® cookie crumbs
- 4 tbsp. melted butter
- 2 tbsp. granulated sugar

For the filling:

- 12 oz. (1 ½ blocks) original cream cheese, room temperature
- ½ c. granulated sugar
- 2 tbsp. all-purpose flour
- ½ c. sour cream, room temperature
- ¼ c. heavy cream

- 1 tsp. mint extract
- 2 large eggs, room temperature
- ½ c. chopped Thin Mints® cookies
- Green food coloring (optional)

Garnishes: (optional)

- Whipped cream, Thin Mints® cookie pieces, mint sprigs, chocolate drizzle



Instructions

1. Preheat oven to 325 degrees. Line a standard size cupcake tin with 12 paper liners, set aside.
2. In a mixing bowl, combine the butter, sugar, and the cookie crumbs. Mix until moistened.
3. Scoop 1 ½ tablespoons of the cookie mixture into the bottom of each liner. Press to create a firm, even crust. Bake for 6 minutes, then remove and allow to cool.
4. In the bowl of a stand mixer (or a large mixing bowl with a hand mixer), add the cream cheese, sugar, and flour. Beat on medium speed for 3 minutes until smooth.

Continued on reverse side.

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Instructions (continued)

5. With mixing speed on low, gradually add the sour cream, heavy cream, and mint extract. Beat for 2 minutes on medium speed.
6. Add eggs one at a time, mixing well after each addition. Fold in chopped Thin Mints® and food coloring, if desired.
7. Divide the batter between the 12 muffin liners. They will be full, just make sure they have about 1/8 inch of liner showing. Tap the pan on the counter 3 times. Place into the oven and bake for 24–26 minutes. They will still look moist in the center but will set as they cool.
8. Remove from the oven and transfer the pan to a wire rack to cool for 20 minutes. Chill in the refrigerator for at least an hour before serving.
9. Top with whipped cream, cookie crumbs, mint sprigs, or fudge sauce, if desired. Serve cold.