

MINI CHOCOLATE CHEESECAKE BITES

(from Colie's Kitchen)

3 Packages of Neufchatel, softened
1 + 1/4 cups sugar
1 (8 ounce) container of dairy sour cream
2 teaspoons vanilla extract
1/2 cup cocoa powder
2 Tablespoons all-purpose flour
3 eggs
28 Oreo cookies halves, removing the cream center
28 cupcake tins/liners

Heat oven to 300 degrees F.

Beat cream cheese and sugar until blended.

Add sour cream and vanilla and beat until fully mixed.

Beat in cocoa and flour. Add eggs, one at a time, beating just until well blended.

Remove Oreo filling with a butter knife and add one half of an Oreo to each cupcake tin. Fill each tin with one large spoon full of cheesecake filling until you have filled all 28 then go back and top off each tin with any extra filling.

Bake for 20-25 minutes. Remove from oven and cool on a rack. Refrigerate 4 to 6 hours. Store covered in refrigerator or in the freezer.