



Tag-A-Dos® Cheesecakes

Ready in 2 1/2-3 hours
Makes 24 cupcake sized cheesecakes



What you need

Ingredients

Cheesecakes

20 Do-si-dos® (1 box)
1/2 cup butter, melted, divided
1/2 cup of cocoa
3 (8 ounce) packages cream cheese
14 ounces sweetened condensed milk
3 eggs, lightly combined
2 teaspoons vanilla extract

Ganache

6 ounces cream cheese
1 cup natural creamy peanut butter
1/3 cup confectioners' sugar
1/2 teaspoon salt
1 cup creamy peanut butter (not natural)
1/2 teaspoon vanilla extract
1/2 cup heavy cream
12 Tagalongs® cookies cut in half

Equipment

Cupcake pan	Food processor
Cupcake liners	Mixer
Mixing bowl	Piping bag

Directions

1. Make the crust:

Pre-heat the oven to 300°. Line standard muffin tins with cupcake liners. Place Do-si-dos® in a food processor and blend until the mixture resembles fine crumbs. Mix with 1/2 cup melted butter to make a crust. Press 1 scant tablespoon of crumbs into the bottom of each cup. Press down using the back of a wooden spoon. Bake for 6-8 minutes, or until lightly browned. Let cool.

2. Make the cheesecake:

Stir together the cocoa and rest of the melted butter (1/4 cup). Beat cream cheese until fluffy. Add the cocoa and butter mixture. Gradually mix in the sweetened condensed milk. Lightly mix the eggs and vanilla, then add to the cream cheese mixture until combined well. Spoon into the cups (about 3/4 full). Bake 30-35 minutes, or until set. Cool.

3. Make the ganache:

Beat cream cheese and confectioners' sugar with a mixer on medium speed. Add salt, then peanut butter, then vanilla. Add the cream and blend well. Chill the mixture in the refrigerator for about an hour. Once the cheesecakes are completely cooled, pipe the ganache onto the cheesecakes, leaving a nice border around the edge. Place a Tagalongs® cookie (that has been cut in half) in the center. Keep the cheesecakes chilled until ready to serve.