

Chocolate Petite Cheesecakes

Yields 2 dozen mini-cheesecakes

Ingredients

Crust:

- 1³/₄ cups chocolate graham cracker crumbs (about 12 sheets)
- ¹/₄ cup butter or margarine, softened
- 2 tablespoons sugar

Filling:

- 2 8-ounce packages cream cheese, softened
- ³/₄ cup sugar
- 4 eggs
- 12-ounce package semisweet chocolate chips, melted
- 1 cup whipping cream
- 1 teaspoon vanilla extract
- 21-ounce can cherry pie filling

Directions:

1. Preheat oven to 350°F.
2. *For crust*, line a muffin pan with aluminum foil muffin cups. Combine graham cracker crumbs, butter, and sugar in a medium bowl. Press a tablespoonful of mixture into bottom of each muffin cup.
3. *For filling*, beat cream cheese in a large bowl until fluffy. Gradually beat in sugar. Add eggs, one at a time, beating well after each addition. Beat in melted chocolate chips. Add whipping cream and vanilla; beat until smooth. Spoon about ¹/₄ cup filling over crust in each muffin cup.
4. Bake 18-22 minutes or until centers are set. Cool in muffin pan. Remove cheesecakes from pan; chill overnight.
5. *To serve*, spoon 1 tablespoon pie filling in center of cheesecake.