

Miniature Chocolate Crescent Cheesecakes



Ingredients:

1 pkg.	Chocolate Wafer Cookies
½ to 1 cup	Chocolate Syrup
5	8 oz. cream cheese softened
1 ½ cup	Sugar
5	Eggs
2 teaspoons	Vanilla extract
1 cup	Semi-sweet chocolate morsels

Directions:

1. Crush chocolate wafers and mix with chocolate syrup for the crust. Should be gooey.
2. Cream softened cream cheese. Gradually add sugar and beat until fluffy.
3. Add eggs one at a time and beat in vanilla until creamy. Divide batter into two bowls.
4. Melt chocolate morsels in microwave and mix into one bowl of cream cheese batter.
5. Line muffin tins with foil mini muffin cups or regular size foil muffin cups.
6. Press one spoonful of chocolate wafer crumb crust into each cup.
7. Spoon one-tablespoon plain cream cheese to one side of the cup.
8. Spoon one-tablespoon chocolate mixture to the other side.
9. Bake at 300 degrees for 15 -17 minutes. Cool and enjoy.