

Chocolate Chip Cheesecake Cups

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Ingredients:

24 Ginger Snap Cookies (these need to be approximately the same size as the bottom of a cupcake tin)
2 (8 oz) package of cream cheese, softened
1/2 cup brown sugar
2 eggs
1 egg yolk
1 tsp vanilla
1 cup mini chocolate chips

Directions:

- *Preheat oven to 325 degrees.
- *Line 24 cupcake tins with cupcake papers.
- *Put one cookie, rounded side down, into each cupcake paper. Gently push as far as it'll go to sort of wedge it in, without breaking it.
- *Beat cream cheese and brown sugar.
- *Beat in eggs, egg yolk and vanilla.
- *Mix in chocolate chips.
- *Divide cream cheese mixture amongst all 24 cupcake tins.
- *Bake for 20 to 25 minutes until set.
- *Cool completely. Store in refrigerator.