

Caramel Chocolate Chip Cookie Dough Cheesecakes

adapted from [My Kitchen Cafe](#)

For the Crust:

2 sleeves cinnamon graham crackers, finely crushed
1/2 stick of butter, melted

For the Filling:

4 (8 oz) packages cream cheese, softened
1 cup sugar
1 cup sour cream
3 Tbsp. Flour
1 Tbsp. Vanilla
4 eggs

For the Cookie Dough:

1/4 cup butter, softened
1/4 cup caramel topping
1/2 cup sugar
1/2 cup packed light brown sugar
2 tablespoon water or milk
2 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon salt
2 cups mini chocolate chips

For the cookie dough: In a medium bowl, combine the butter, caramel, and sugars for the cookie dough. Add the water (or milk), vanilla and blend. Mix in the flour, salt and 1 cup chocolate chips. The dough will be fairly soft. Using a small cookie scoop, scoop out the cookie dough and place them on a wax paper lined plate or baking sheet. Place them in the freezer to harden while making the rest of the cheesecake.

Prepare the crust by mixing the graham crackers and the butter in a bowl. On a cookie sheet place 18 to 20 jumbo foil cupcake liners. Place about two tablespoons of crust mix in each cup and press down over the bottom and a little bit up the sides. Set aside.

For the filling:

Pre-heat oven to 325 degrees.

Beat the cream cheese and sugar until blended. Add the sour cream, vanilla, and flour; mix well. Add eggs one at a time until fully incorporated.

Take out the cookie dough balls and get ready to assemble the cheesecakes. Place a couple tablespoons of cheesecake batter into each foil cup. Place two cookie dough balls on top of the batter. Sprinkle the remaining 1 cup of mini chips evenly between the foil cups. Fill each cup almost to the top with remaining cheesecake batter. Break up the remaining cookie dough balls into small pieces and evenly distribute between the cheesecakes.

Bake for 20 minutes or until the centers are almost set. Let cool and drizzle with caramel and melted chocolate.

Sit back with one of these babies and a tall glass of milk and enjoy every sinful, delicious bite.

From Lacey at www.laceywithlove.blogspot.com