

Chocolate Peanut Butter Cheesecake Cups

Found at www.splenda.com

24 mini sized foil baking cups

Crust

36 sugar free chocolate wafers
1/4 cup SPLENDA® Granular
5 tablespoons light butter melted

Peanut Butter Center

1/2 cup SPLENDA Granular
3 tablespoons reduced fat peanut butter
3 tablespoons reduced fat cream cheese

Chocolate Filling

4 oz unsweetened chocolate
8 oz reduced fat cream cheese
1 3/4 cup SPLENDA Granular
1/2 cup skim milk
1/2 cup egg substitute
1 teaspoon vanilla

Preheat oven to 350 degrees F. Make crust by crushing cookies into fine crumbs and mix well with 1/4 cup SPLENDA and melted butter. Set aside. Make peanut butter filling by placing all ingredients in bowl and mixing until well blended. Set aside. Make chocolate filling by melting chocolate in small sauce pan over low heat. Set aside. Blend cream cheese and SPLENDA in a small mixing bowl. Slowly add milk. Use a wire whisk to mix until smooth. Add melted chocolate. Stir well. Add egg substitute and vanilla. Mix well until blended. Set aside.

Assemble cups by placing 24 mini sized foil baking cups on a sheet pan. Divide crust between the 24 cups and firmly press into the bottom of the cups. Place 1/2 teaspoon of the peanut butter center in the middle of each crust-lined baking cup. Spoon chocolate filling into each baking cup. Tap sheet pan on countertop to remove air bubbles. Bake at 350 degrees for 10-15 minutes until slightly firm to the touch. Chill for 2 hours before serving. Makes 24 servings.

Nutritional information per serving: 111 calories; 3 grams protein, 8 grams fat, 9 grams carbohydrate, and 97 mg sodium.