

Mini Cherry Chocolate Chip Cheesecakes

From murraysugarfree.com

12 Murray® Sugar Free Chocolate Chip Cookies
12 ounces fat free cream cheese, softened
1 cup small curd, fat free cottage cheese
½ cup egg substitute
½ cup Splenda®
2 tablespoons all purpose flour
1 teaspoon grated lemon peel
½ teaspoon vanilla
¾ cup light cherry pie filling

Line twelve muffin cups with foil bake cups. Lightly spray with nonstick cooking spray. Place one cookie in each.

In food processor bowl combine cream cheese, cottage cheese, egg substitute, Splenda, flour, lemon peel and vanilla. Cover and process until smooth. Spoon onto crusts. Bake at 300°F about 18 minutes or until almost set. Cool on wire rack for 30 minutes. Peel away foil cups.

Refrigerate at least 2 hours. Spoon pie filling onto cheesecakes. Makes 12 servings.

Nutrition Information per serving: 110 calories, 8 grams protein, 3.5 grams fat, 13 grams carbohydrate, 290 mg sodium.