

# Peanut Butter & Chocolate Cheesecake Cups

## Crust

- 36 reduced fat chocolate wafers
- 1/4 cup Splenda No Calorie Sweetener, granulated
- 5 tablespoons light butter, melted

## Peanut Butter Center

- 1/2 cup Splenda No Calorie Sweetener, granulated
- 3 tablespoons reduced-fat peanut butter
- 3 tablespoons reduced-fat cream cheese

## Chocolate Filling

- 4 ounces unsweetened chocolate
- 8 ounces reduced-fat cream cheese
- 1 3/4 cups Splenda No Calorie Sweetener, granulated
- 1/2 cup skim milk
- 1/2 cup egg substitute
- 1 teaspoon vanilla
- 2 ounces sugar-free chocolate, melted

## Directions

- Preheat oven to 350 degrees.
- Crush wafers into fine crumbs. Blend all crust ingredients together in a small bowl. Stir until well blended and set aside.
- Place all ingredients for the peanut butter center in a small bowl. Mix until well blended and set aside.
- Melt chocolate in a small saucepan over low heat and set aside. Place cream cheese and Splenda in a small mixing bowl. Beat until soft. Slowly add milk. Mix using a wire whisk until smooth. Add melted chocolate and stir well. Add egg substitute and vanilla. Mix until well blended and set aside.
- Place 24 mini size foil baking cups on a sheet pan. Evenly divide crust between the cups. Firmly press crust into the bottom of the cups. Place one 1/2 teaspoon of the peanut butter center into the center of each crust-lined cup. Spoon chocolate filling into each baking cup. Firmly tap sheet pan on the countertop to remove air bubbles.
- Bake for 10-15 minutes until slightly firm to the touch. Then chill for 2 hours before serving.