

**The Pampered Chef®**  
**Mini Chocolate Whiskey-Cream Cheesecakes**  
**Recipe**

Sunflower oil, for greasing  
90 g butter, softened  
100 g caster sugar  
1 egg  
1 teaspoon vanilla extract  
125 g plain flour  
25 g unsweetened cocoa powder  
1/8 teaspoon baking powder  
A pinch of salt  
75 g plain chocolate chips  
250 g full fat soft cheese  
50 g icing sugar  
5 teaspoons Irish whiskey cream liqueur  
15 Grated plain chocolate, to decorate

1. Preheat oven to 180°C/fan 160°C/Gas 4. Generously spray wells of **Deluxe Mini-Muffin Pan** with sunflower oil using **Kitchen Spritzer**; set aside. Combine butter, caster sugar, egg and vanilla extract in **Classic Batter Bowl**; whisk together using **Stainless Whisk** until well combined (mixture may look slightly curdled). Sift flour, cocoa powder, baking powder and salt into batter bowl; mix until thoroughly combined using **Small Mix 'N Scraper®**. Stir in chocolate chips. Using **Small Scoop**, place one level scoop of mixture into wells of prepared muffin pan, dividing evenly. Bake 8–10 minutes or until just firm to the touch (*do not overbake*).
2. Meanwhile, in **Small Batter Bowl**, combine soft cheese, icing sugar and liqueur; mix well using **Bamboo Spoon**. Set aside in refrigerator.
3. Remove pan from oven to **Stackable Cooling Rack**. Lightly press tops of cakes with **Mini-Tart Shaper** to make slight indentations (melted chocolate chips may ooze out); cool in pan 5 minutes. Carefully loosen and remove cheesecake bases from pan to cooling rack; cool completely.
4. Fit **Easy Accent® Decorator** with closed star tip and spoon in soft cheese mixture. Pipe a swirl of soft cheese mixture evenly over top of each chocolate cheesecake base. Sprinkle cheesecakes with grated chocolate. Serve immediately or refrigerate until ready to serve (see Chef's Corner).

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Yield: Makes 24 mini cheesecakes

Per serving: Energy 495kJ/119kcal; Protein 1.9g; Carbohydrate 10.6g; Sugars 6.5g; Fat 7.7g; Saturated Fat 4.8g; Fibre 0.4g; Salt 0.2g

Cook's Tip: Chilling the cheesecakes in the refrigerator for 15 minutes before serving improves the firmness of the topping.

If necessary, use a small plastic spatula to help ease the baked bases out of the muffin pan.

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