

DINNERLY



Shamrock Shake Mini Cheesecakes with Cocoa Drizzle



45min



2 Servings

Minty creamy perfection in one hand-held dessert, our mini cheesecakes channel the best of grasshopper pie and the shamrock shake. On a buttery graham cracker crust we bake rich cream cheese batter that we tint with green sanding sugar and flavor with peppermint extract. A drizzle of cocoa glaze over top takes these from simply delicious to absolutely spectacular. We've got you covered! (2-p plan makes 10; 4-p plan makes 20)

WHAT WE SEND

- 8 oz cream cheese ⁷
- 3 oz graham cracker crumbs ¹
- 2½ oz confectioners' sugar
- 2 (1 oz) sour cream ⁷
- 1 oz green sanding sugar
- ¼ oz peppermint extract
- ¾ oz unsweetened cocoa powder

WHAT YOU NEED

- butter ⁷
- kosher salt
- vanilla extract
- 1 large egg ³

TOOLS

- microwave
- 12-cup muffin tin
- rimmed baking sheet
- handheld electric mixer

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

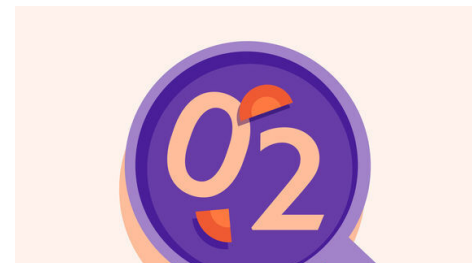
Calories 180kcal, Fat 12g, Carbs 17g, Protein 3g



1. Make graham crust

Preheat oven to 375°F with a rack in the center. Set out **cream cheese** at room temperature to soften.

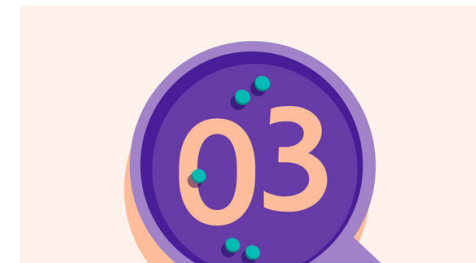
Microwave **3 tablespoons butter** in a medium bowl until melted. Add **graham cracker crumbs**, **2 tablespoons confectioners' sugar**, and **¼ teaspoon salt**. Stir with a fork until it resembles sand (it should clump like a crumb topping when pinched).



2. Bake graham crust

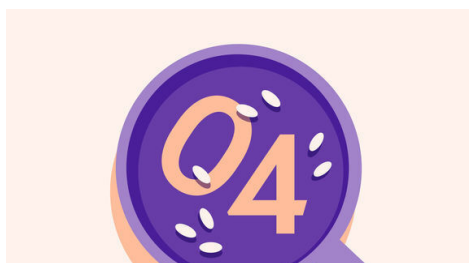
Line 10 cups of a 12-cup muffin tin with cupcake liners. Evenly divide **crumbs** and press into bottoms of each cup. Wipe out bowl and reserve.

Place muffin tin on a rimmed baking sheet. Bake on center oven rack until **crust** is set and aromatic, 4–7 minutes. Set aside to cool.



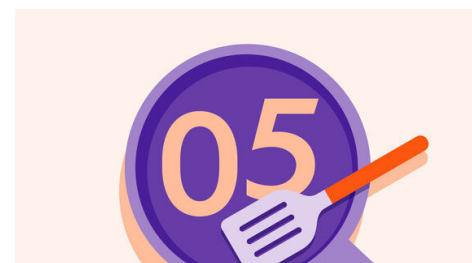
3. Make cheesecake filling

In reserved bowl, combine **cream cheese**, **all of the sour cream**, **3 tablespoons confectioners' sugar**, and **1½ teaspoons green sanding sugar**. Use a handheld electric mixer to beat until very smooth, about 2 minutes. Add **1 teaspoon vanilla**, **¼ teaspoon peppermint**, and **1 large egg**; beat until smooth.



4. Bake cheesecakes

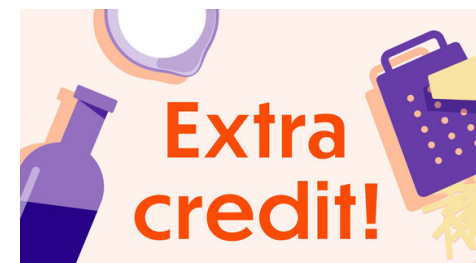
Evenly divide **batter** over **crusts**; use a spatula to smooth tops. Bake on center oven rack until just set and still wobbly in the center, 8–12 minutes. Let cool completely.



5. Make glaze & serve

In a small bowl, combine **remaining confectioners' sugar**, **2 tablespoons cocoa**, **2½ teaspoons water**, **½ teaspoon vanilla**, and **a pinch of salt**. Whisk until smooth and pourable; add more water, ½ teaspoon at a time, as needed.

Remove **cheesecakes** from tins and discard liners. Drizzle with **chocolate glaze** and top with some of the **remaining sanding sugar** before serving. Enjoy!



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