

Chocolate Peanut Butter Tag-A-Dos Cheesecakes

Little Brownie[®]
Bakers



Congratulations to Dawn Klinghoffer whose Chocolate Peanut Butter Tag-A-Dos Cheesecake won second place in the 2012 Girl Scouts of Western Washington cookie recipe contest.

Chocolate Peanut Butter Tag-A-Dos Cheesecakes

"I feel like I'm biting into a giant Girl Scout Tagalongs Cookie."

Ingredients:

Cheesecakes

- 20 Do-si-dos (1 box)
- 1/2 cup butter, melted, divided
- 1/2 cup of cocoa
- 3 (8 oz.) packages cream cheese
- 14 oz. sweetened condensed milk
- 3 eggs, lighted combined
- 2 teaspoons vanilla extract

Ganache

- 6 ounces cream cheese
- 1/3 cup confectioners' sugar
- 1/2 teaspoon salt
- 1 cup creamy peanut butter (not natural)
- 1/2 teaspoon vanilla extract
- 1/2 cup heavy cream
- 12 Tagalongs cookies, cut in half

Preparation

Cheesecakes.

Pre-heat the oven to 300 degrees F. Line standard muffin tins with cupcake liners. Place Do-si-dos in a food processor and blend until the mixture resembles fine crumbs. Mix with 1/4 cup of melted butter to make a crust. Press 1 scant tablespoon of crumbs into the bottom of each cup. Press down using the back of a wooden spoon. Bake for 6-8 minutes, or until lightly browned. Let cool. Stir together the cocoa and rest of the melted butter (1/4 cup). Beat cream cheese until fluffy. Add the cocoa and butter mixture. Gradually mix in the sweetened condensed milk. Lightly mix the egg and vanilla, then add to the cream cheese mixture until combined well. Spoon into the cups (about 3/4 full). Bake 30 - 35 minutes, or until set. Cool.

Ganache

Beat cream cheese and confectioners' sugar with a mixer on medium speed. Add salt, then peanut butter, then vanilla. Add the cream and blend well. Chill the mixture in the refrigerator for about an hour. Once the cheesecakes are completely cooled, pipe the ganache onto the cheesecakes, leaving a nice border around the edge. Place a Tagalongs cookie (that has been cut in half) in the center. Keep the cheesecakes chilled until ready to serve.

Makes 24 standard cupcake sized cheesecakes

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