

## Girl Guide Cookie Mini Cheesecakes

Total Prep time: 3 ½ hrs (incl. refrigerating)

2 pkg.(250g each) Cream Cheese, softened  
½ c sugar  
2 eggs  
12 Girl Guide cookies (mint or sandwich)

**Preheat** oven to 350°F. Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add eggs, one at a time beating on low speed after each addition just until blended.

**Place** 1 cookie in bottom of each of 12 paper-lined muffin cups. Fill evenly with batter.

**Bake** 20 min. or until centers are almost set. Cool. Refrigerate 3 hours or overnight. Garnish as desired

Garnish suggestions:

- 1) Using 2 squares of semi-sweet chocolate and 1 c thawed whipped topping. Drizzle with melted chocolate; top with small dollop of whipped topping.
- 2) Sprinkle with crushed candy canes or other hard candies

