



Mini Chocolate Cherry Cheesecakes

Prep Time: 15 minutes

Cook Time: 20-25 minutes

Servings: 18 cupcakes (so 6 servings of 3 each :))

Ingredients:

- 1 ½ cups of fresh sweet cherries
- Cheesecake Layer
- 1 – 250 gram package of Cream cheese, softened
- 1/3 cup sugar
- 1 egg
- ¼ tsp salt
- Cake Layer
- 1 ½ cups flour
- 1 cup sugar
- ¼ cup cocoa
- 1 tsp Baking soda

- 1 cup water
- ½ cup oil
- 1 tsp vanilla
- 1 tbsp vinegar

Instructions:

1. Preheat oven and add 18 cupcake liners to muffin tins.
2. Pit cherries and slice in half.
3. Beat cream cheese with sugar, salt and eggs until smooth. Set aside
4. Add dry ingredients to a large mixing bowl: flour, sugar, cocoa, and baking soda. Stir well.
5. Add wet ingredients to a separate bowl: water, oil, vanilla and vinegar.
6. Combine wet and dry and mix well.
7. Divide chocolate batter equally between liners
8. Add a dollop of cheesecake mixture (about 1 heaping tsp in each) to each cupcake.
9. Top with 3 slices of cherry each and press in gently.
10. Bake at 350 for 20-25 minutes
11. Leave to cool in pans for 10 minutes, remove and leave on racks