



White Chocolate Cheesecake Cookies

40 min, 24 small cookies, vegetarian

Crust

- 1 cup white chocolate, chopped
- 1 sleeve club crackers
- ¼ cup cane sugar
- ⅛ teaspoon **Simply Organic** ground nutmeg
- ⅛ teaspoon **Simply Organic** ground cinnamon
- Pinch of sea salt
- 6 Tablespoons **Organic Valley** salted butter, melted

Filling

- 8 oz. **Organic Valley** cream cheese, softened
- 4 Tablespoons cane sugar
- 1 cup **Organic Valley** heavy cream
- 3 Tablespoons powdered sugar

Drizzle

- ¼ cup **Chocolove** milk chocolate, chopped
- ¼ cup smooth peanut butter

Instructions

1. Line a cookie sheet with parchment paper.
2. In a double boiler, melt white chocolate.
3. In a separate bowl, crush crackers. Add spices and salt, and mix well. Mix in butter.
4. Fold melted white chocolate into cracker mixture until everything is coated.
5. Working quickly, while mixture is still warm, spoon into a 2 ½ inch ring mold and press to flatten. Repeat with remaining crumb mixture. Place in refrigerator to set.
6. While cookies are setting, blend cream cheese and 4 Tablespoons sugar until smooth.
7. In separate bowl, whip heavy cream and powdered sugar until soft peaks form. Fold whipped cream into cream cheese until just incorporated.
8. Top each chilled cookie with roughly a Tablespoon of cream cheese mixture, using all the filling, and place back in refrigerator to set.
9. In double boiler, melt together drizzle ingredients.
10. Drizzle chocolate mixture over cream cheese on each cookie. Refrigerate again and allow chocolate to set. Keep cool until ready to enjoy.