



Mini Chocolate-Mousse Cheesecakes

Prep: 20 minutes plus chilling • Serves: 12

- 1 tablespoon **Best Yet® unsalted butter**
- 14 chocolate wafers
- 1½ teaspoons **Best Yet® honey**
- 1½ tablespoons **Best Yet® semi-sweet chocolate chips**
- 2 tablespoons fat-free milk
- 1 container (8 ounces) **Best Yet® cream cheese**, softened
- ¾ cup **Best Yet® powdered sugar**
- ⅓ cup unsweetened cocoa powder plus additional for serving (optional)
- 2 tablespoons **Best Yet® nonfat Greek yogurt**
- 1 teaspoon **Best Yet® pure vanilla extract**
- 1¼ cups **Best Yet® fat-free frozen whipped topping**, thawed

- 1.** In small microwave-safe bowl, heat butter 25 seconds or until melted.
- 2.** In food processor with knife blade attached, process wafers until finely ground; add honey and butter and pulse until incorporated. Evenly spoon wafer crumb mixture into each of 12 (2-ounce) mini dessert glasses or ramekins; gently press crumbs into bottom of glasses.
- 3.** In medium microwave-safe bowl, heat chocolate chips in microwave oven 1 minute or until melted, stirring every 20 seconds; cool. Stir in milk.
- 4.** In food processor with knife blade attached, process cream cheese, powdered sugar, cocoa powder, yogurt and vanilla extract until smooth. Add chocolate-milk mixture; process until combined. Transfer cream cheese mixture to large bowl; with rubber spatula, gently fold in ½ cup whipped topping. Evenly spoon chocolate mousse into glasses over crumb mixture; refrigerate 4 hours.
- 5.** To serve, evenly top each cheesecake with remaining whipped topping; sprinkle with cocoa powder, if desired.

*Approximate nutritional values per serving (1 mini cheesecake):
170 Calories, 9g Fat (5g Saturated), 23mg Cholesterol, 120mg Sodium,
20g Carbohydrates, 1g Fiber, 13g Sugars, 3g Protein*

Chef Tip

For a decorative effect, transfer the chocolate mousse into a large zip-top plastic bag and snip off a bottom corner with scissors. Pipe the chocolate mousse into glasses over the crumb mixture.