

Dulce de Leche Mini Cheesecakes

24 Dulce de Leche Cookies
24 Foil cupcake liners
3 (8oz.) packages of cream cheese, softened
1 cup of sugar
3 eggs
1/2 cup caramel ice cream topping

Optional:

Crumbled Dulce de Leche cookies (topping)
1/2 cup butterscotch chips, melted (topping)

Directions:

Preheat oven to 375 degrees
Place foil cupcake liners in muffin tin
Place one whole Dulce de Leche cookie in the bottom of each cupcake liner
Beat cream cheese and sugar
Add eggs and beat until well mixed
Add caramel syrup, beat well.
Place 1/4 cup of batter on top of the cookie in each cupcake liner
Drizzle a swirl of caramel syrup on top of each one
Bake for 15-18 minutes until set.

Optional:

Top each mini cheesecake with some Dulce de Leche cookie crumbles or drizzle melted butterscotch chips.

