Mini Chocolate-Orange Cheesecakes

350 degrees

2/3c chocolate wafer crumbs

¼c melted butter

½c cream cheese

¼c sugar

½ of an orange zested

¼t orange extract

1 egg

**Garnish:**

2T sugar

½ of an orange zested

1c whipping cream

1T Grand Marnier

Shaved chocolate

Blend together the crushed cookies and melted butter; place a heaping teaspoon of mixture into each well of a greased mini muffin pan. Press down firmly to pack (a wood tart forming tool works great for this). Using a mixer or food processor; blend together until smooth the cream cheese, sugar, orange zest, extract, and the egg. Use a tablespoon and fill the muffin pan up with the cream cheese mixture so it’s about ¾ full. They won’t raise much when baking.

Bake 20-25 minutes, or until the edges just start to turn golden.

Allow to cool for 30 minutes, then refrigerate for 15 minutes (this will help the cheesecake pull away from the edges). If necessary run a knife around the edges, then pop out each mini cheesecake. Refrigerate until ready to serve.

For garnish, combine sugar and orange zest. Whip cream and Grand Marnier together until stiff peaks form. To serve, top each cheesecake a dollop of whipped cream, about ¼ tsp of the sugar mixture, and some shaved chocolate.