Lemon-White Chocolate Mini Cheesecakes

Prep time: 15 minutes

Makes: 12

1 package (4 oz.) white chocolate, divided

28 square shortbread cookies, 1-1/2 inch divided

2 Tbsp butter, melted

½ cup plus 2 Tbsp sugar divided

2 packages (8 oz.) Philadelphia cream cheese softened

1 tsp. vanilla

1 tsp. zest and ¼ cup lemon juice from 2 lemons

2 eggs

Heat oven to 325 degrees.

Melt 2 oz. chocolate and set aside. Use pulsing action of food processor to process 16 cookies until finely crushed, spoon into medium bowl. Add butter and 2 Tbsp sugar, mix well. Press into bottoms of mini muffin tin or 12 paper lined tins. Add about 1 Tbsp of crumb mixture to each.

Beat cream cheese, vanilla and remaining sugar until well blended. Add lemon zest, lemon juice and melted chocolate and mix well. Add eggs, one at a time, mixing on low speed after each just until well blended. Spoon over crusts.

Bake 17 to 20 minutes or until centers are almost set. Cool completely.

Melt remaining chocolate. Coarsely chop remaining cookies, sprinkle over cheesecake. Drizzle with melted chocolate.

Refrigerate for 2 hours.