

BROKEN CHIP CHEESECAKES

1 lb. (2 8-oz. pkgs) cream cheese

3 eggs

¼ c. Greek yogurt

1 Tbsp. lemon juice

1 Tbsp. lime juice

½ Tbsp. vanilla extract

¼ c. sugar

½ c. powdered sugar

½ c. semi-sweet mini chocolate chips

30 Broken Chip Cookies

1 oz. potato chips, crushed

Set aside 2 Tbsp. from the chocolate chips to use later.

In a large bowl, beat cream cheese until soft. Add eggs, yogurt, lemon and lime juices, vanilla, and sugars. Mix until combined, then turn speed up to high and beat until smooth, creamy, and slightly fluffy (at least 5 minutes).

Fold in mini chocolate chips (NOT the 2 Tbsp. you reserved earlier!)

Place 1 cookie each into the bottoms of cupcake liners or silicone cookie molds. (If using silicone molds or cupcake liners, make sure to place them on a cookie sheet first—these are difficult to move once filled!) Divide cheesecake batter evenly.

Bake at 375 degrees Fahrenheit for 35-45 minutes. Let cool about 15 minutes before moving to the fridge to cool completely.

Makes 30 mini cheesecakes.

*These cheesecakes freeze nicely for future use. Once fully chilled, transfer to airtight containers or freezer bags and freeze for dessert emergencies or special treats when you need them. They last several months in the freezer (in theory—we always eat them up long before that happens!)

This recipe pairs well with the YA novel [TRACKER220](#) by Jamie Krakover or its sequel [AUTHORITY](#).

