

Mini Cheese Cups

Recipe By *Brynie Greisman*



Cooking and Prep:  2
h 20 m

Serves:  18

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

My daughter-in-law Shoshi made these for my daughter Malka's vort. I hid one in the back of the fridge so I'd be able to taste it after all the guests left. To my utter dismay, someone had found and eaten it!!! New hiding place, anyone?! I did get to taste these on a different occasion and was waiting for the opportunity to share it with all of you. We are so busy cooking and baking a myriad of dishes for our Chanukah family gatherings that this is one recipe you'll really appreciate and love. It's no bake and can be made in advance and frozen. Don't forget to hide one for yourselves, maybe by a neighbor!

Ingredients (8)

Main ingredients

- 1 large package chocolate sandwich cookies (approximately 39 cookies), crushed
- 6 tablespoons butter (approximately 75 grams), melted
- 16 ounces 15% (454 grams) cooking cream
- 1/2 teaspoon fresh lemon juice (*optional*)

- 5–6 tablespoons vanilla pudding mix
 - 2/3 cup sugar
 - 18 ounces (500 grams) quark cheese, 3% or 5%
 - caramel topping, for drizzling
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Start Cooking

Prepare the Cheese Cups

1. Mix half of the chocolate cookie crumbs with the butter.
2. Press on bottom of small, clear dessert cups with a stand. Place in fridge or freezer.
3. Place cooking cream, lemon juice, vanilla pudding, sugar, and cheese in the mixer. Mix until it becomes a soft cream.
4. Pour on top of crumbs.
5. Drizzle caramel topping on top of cheese.
6. Sprinkle remainder of crumbs on top. Drizzle more caramel topping on top, if desired.
7. Place in freezer until using. If using that day, refrigerate for a few hours prior to serving.

Variation: Use chocolate sandwich cookies for the bottom crumbs and vanilla sandwich cookies for the top for a dramatic presentation. I often buy the duplex crème cookies and separate the dark and light cookies before crushing. Also, for a lower-fat version substitute 9% or 15% cooking cream for the heavy cream.