




BLACK FOREST BABY WATSON MINI CHEESECAKES

Black Forest style cheesecake with cherries, chocolate curls and chocolate cake crumbs.

Yield: 2 Servings

INGREDIENTS

- 2 Each  BABY WATSON DELUXE BABY CAKES (#05410)
- 6 Each Fresh Black of Bing Cherries
- Hersheys Chocolate Spread
- Chocolate Cake Crumbs
- chocolate curls
- Granulated Sugar



DIRECTIONS

- 1 Pit and slice cherries and place in a small bowl. Toss cherries with sugar and set aside.
- 2 Toss cake crumbs and chocolate curls together in a bowl and set aside.
- 3 Warm small amount of Hershey's chocolate mixture.
- 4 Spread Hershey's chocolate spread on cheesecakes and the sprinkle a small amount of crumb and chocolate mixture on top.
- 5 Strain juice from the cherry mixture and place half of the mixture on each cheesecake. Sprinkle remainder of the crumb mixture on top.
- 6 Top with melted Hershey's spread to hold toppings together.
- 7 Optional: garnish with whole cherry dipped in melted Hershey's chocolate spread.