Samoa Cheesecake Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 boxes of Samoas (Girl Scout Cookies)
- 4 8oz cream cheese
- 6 eggs
- 1 cup sugar
- 2 TBS coconut extract
- 2 TBS Sour cream
- 1 tsp vanilla
- 1 tsp amaretto
- pinch of salt
- 2/3rd cup shredded coconut(toasted)
- 1 cup whipped cream
- 1/2 tsp almond Extract

Instructions

Samoas were the first girl Scout cookies I ever tasted. When I was in the 2nd grade, my best friend was a boy named Matthew, but everyone called him "Silver" and to this day I don't know how he got that nickname. He had two sisters, Loretta and Faith. I don't remember the details, but Matthew "Silver" and I ended up being sent to the Principal's office for some mischief. Well the entire student body was abuzz, and Loretta and Faith rushed to the office to defend innocence. Well Loretta happened to have a backpack full of GSCs and a few Samoas fell out on the floor of the principal's office. When the principal walked in to punish Matthew and Me, she stepped on one of the Samoas and its sticky sweet goodness actually adhered her sensible pump to the floor and as she approached her foot slipped right out of the shoe and she looked at her shoe stuck to the ground and then at the four of us STRUGGLING not to burst into laughter. She then started laughing herself and dismissed us. Later we ate the rest of the Samoas at the

playground. It was a moment I'll never forget- the chocolate, the carmel, the coconut and the cookie crunch was like heaven to my young palate. But enough with nostalgia...

1. Preheat oven to 350 F and line cupcake pans with cupcake paper liners.
2. Place one Samoa cookie into the bottom of the cucpcake liners. Place in oven for about 3 to 5 minutes, just to melt the chocolate to fill in the hole.
3. Cream eggs and sugar together, then fold in cream cheese. Mix in all othe ingredients.
4. Ladle cream cheese batter into cups and bake for aboout 30 minutes.
5. Remove from oven and when colled plave in a covered container and chill for several hours.
6. Top chilled cupcakes with whipped cream then sprinkle with coconut just before serving.