



A Recipe from Know Gluten

Gluten Free Cookies and Cream Cheesecake in a Jar

Ingredients:

- 1 8oz block cream cheese, softened
- 1 14oz can sweetened condensed milk
- 2 eggs
- 1 T vanilla
- Chocolate chips
- 1 Glutino Chocolate Vanilla Crème Cookie per cup.

Directions:

1. Spoon a tablespoon of mini chocolate chips into each of six 1 cup mason jars.
2. Mix cream cheese, sweetened condensed milk, vanilla and eggs in a blender until smooth
3. Pour into jars (this will fill them about half way)
4. Top with cookie. (I push it down into the cream cheese mixture and let it float to the top.)
5. Place jars in a baking dish and bake at 325 for 20-25 mins or until tops are set and lightly brown.
6. Cool completely (until you can safely touch the jars) and then place in the fridge to set for at least 4 hours.