

## White Chocolate Egnog Cheesecake Pots



*Make sure that the cream cheese and melted chocolate are as close to the same temperature as possible. If the cream cheese is too cold or the chocolate too hot, the chocolate will seize as you beat them together.*

- 3/4 cup white chocolate chips, melted and cooled to room temperature
- 1 (8oz/250g) package cream cheese, softened to room temperature
- 1 teaspoon rum extract
- 1/8 teaspoon nutmeg
- 1 cup cold whipping cream

Beat cream cheese into white chocolate until smooth. Beat in rum extract and nutmeg. Add cream and beat, just until peaks form and hold their shape when beaters are lifted. Spoon into serving dishes. Cover and refrigerate for at least 2 hours before serving. Top with additional nutmeg before serving, if desired.

Serves: 6-8

From: [KitchenSimplicity.com](http://KitchenSimplicity.com)