

CINNAMON CHIPS GEMS



Serving Size : 48 Gems

Category : fairy cakes

Borrowed from the [Hersey's webpage](#)

Ingredients

Amount	Measure	Ingredients
2	packages	(3 oz. each) cream cheese, softened
1/2	cup	sugar
1	cup (2 sticks)	butter or margarine, softened
2	cups	all-purpose flour
1/3	cup	ground toasted almonds
1	can (14 oz.)	sweetened condensed milk
1-1/3	cups	HERSHEY'S Cinnamon Chips, divided
2	Whole	eggs

1 teaspoon vanilla extract

-- Preparation Methods

1. Beat butter and cream cheese in large bowl until well blended; stir in flour, sugar and almonds.
2. Cover; refrigerate about 1 hour.
3. Divide dough into 4 equal parts.
4. Shape each part into 12 smooth balls.
5. Place each ball in small muffin cup (1-3/4 inches in diameter); press evenly on bottom and up side of each cup.
6. Heat oven to 375 F.
7. Beat eggs in small bowl.
8. Add sweetened condensed milk and vanilla; mix well.
9. Place 7 cinnamon chips in bottom of each muffin cup; fill a generous three-fourth full with sweetened condensed milk mixture.
10. Bake 18 to 20 minutes or until tops are puffed and just beginning to turn golden brown.
11. Cool 3 minutes. Sprinkle about 15 chips on top of the filling.
12. Cool completely in pan on wire rack.
13. Remove from pan using small metal spatula or sharp knife.
14. Store tightly covered at room temperature.