



## Vanilla “Cheesecake” Cups

1 pkg. Azteca® Flour Tortillas  
1 cup cold milk  
1 (4 serving size) pkg. vanilla  
instant pudding  
1 (8 oz.) container soft cream cheese

1/4 tsp. vanilla extract  
2 cups prepared whipped topping  
1/4 cup sugar  
2 tsp. ground cinnamon  
nonstick cooking spray  
2 oz. semi-sweet chocolate

Preheat oven to 350°F. Remove tortillas from refrigerator. Pour milk into large mixing bowl. Add pudding; beat with electric mixer on low until blended. Beat in cream cheese and vanilla until smooth. Gently stir in whipped topping. Cover and refrigerate until well chilled (about 1 hour). Combine sugar and cinnamon in small bowl. Spray each tortilla on one side with nonstick cooking spray. Sprinkle with sugar mixture. Cut tortillas into 4 wedges each. Press tortilla wedges, sugar side down, into the bottom of an ungreased muffin/cupcake tin with the tips of the tortillas pressed up along the sides to form a cup. Repeat with all wedges. Bake 8-10 minutes or until crisp and light brown. Bake in “batches” if necessary. Remove cups from pan; place on rack to cool. To serve, fill pastry bag or spoon filling into each cup. Melt chocolate in microwave or double boiler. Drizzle melted chocolate over filled cups. Refrigerate 5-10 minutes to set chocolate. Refrigerate until serving.