



MINI CHEESECAKES

INGREDIENTS

- 1 cup graham cracker crumbs
- About 1 and 1/4 cups granulated sugar
- 3 tablespoons unsalted butter
- 16 ounces cream cheese
- 1 vanilla bean (or 1 teaspoon vanilla extract) 2 large eggs
- 1/4 cup sour cream
- 2 cups (frozen or fresh) strawberries or blueberries 1 lemon or lime

EQUIPMENT

- Electric mixer
- Oven and stovetop
- Muffin tin, with liners
- Assorted sized mixing bowls
- Rubber spatula
- Measuring cups and teaspoons
- Microplane (Zester)
- Saucepan

MINI CHEESECAKES

GRAHAM CRACKER CRUST

- 1 cup graham cracker crumbs
- 2 tablespoons granulated sugar
- 3 tablespoons unsalted butter, melted

CHEESECAKE FILLING

16 ounces cream cheese, softened and at room temperature
3/4 cup granulated sugar
1 vanilla bean, split and seeded
(or 1 teaspoon vanilla extract)
2 large eggs
1/4 cup sour cream

1. Preheat the oven to 350F. Line a 12-cavity muffin pan with paper cupcake liners.
2. In a small bowl, mix together the graham cracker crumbs and 2 tablespoons sugar. Add the melted butter and mix until it resembles wet sand.
3. Using a spoon, portion the graham crust into the bottom of each muffin tin, pressing down to make sure it is lying flat. Bake the crusts in the oven for 8 minutes, or until golden brown, and set aside to cool while you prepare your cheesecake filling. Reduce oven to 300F.
4. Place the cream cheese in a bowl for an electric mixer. Beat cream cheese on medium speed for about 5-8 minutes, until it is light and fluffy.
5. Add sugar and vanilla bean (or 1 teaspoon vanilla extract) and mix until thoroughly incorporated, about two minutes.
6. On slow speed, add the eggs, one at a time, just until combined. Finish with the sour cream and mix until incorporated, about two minutes.
7. Using a scoop, portion the cheesecake filling into the baked crusts, filling about 3/4 of the way full.
8. Bake cheesecakes for about 20-25 minutes, or until cheesecakes are set and has a slight jiggle.
9. Allow cheesecakes to cool and place in the fridge for at least 2 hours to fully chill before serving, or overnight.



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BERRY\

2 cups frozen strawberries or blueberries 1/2 cup
granulated sugar
1 lemon or lime, zested and juiced

1.

In a small saucepan over medium heat, simmer berries, sugar, lemon zest and juice.

2.

Stirring frequently, cook until the mixture thickens to a sauce-like consistency, about 8 minutes. Allow to cool until you are ready to top the cheesecake bites. Enjoy!