**Mini-Cheesecakes**

These delicious little bites of lemon cream are great for a party or lunches. Bake a batch and freeze the leftovers.

Preheat the oven to 300°F

Yield: Twelve 2-1/2-inch muffin tins lined with paper muffin cups

***Crust***:

2-1/2 cups graham cracker crumbs

1/2 cup unsalted butter, melted

1. Crust: In a bowl mix the crumbs and butter. Press into the wells of the paper lined muffin tins and freeze.

***Filling***:

2 lbs cream cheese, softened

1 cup sour cream

1-1/4 cups granulated sugar

4 large eggs

3 tbsp fresh lemon juice

1 tsp pure vanilla extract

1. Filling: In a large mixer bowl, beat the cream cheese and sugar on medium high for 3 minutes. Add the eggs, one at a time, beating after each addition. Add the lemon juice and vanilla. With a spoon or a 1/2 cup measure, filling each tin about 3/4 full. Bake for 20 to 25 minutes or until just set and the top are slightly puffed up. Take it out of the oven, set it on the counter for 10 minutes. The cakes will sink slightly.
2. Top with fresh berries.

Note: To get out of the papers, freeze overnight and then remove while frozen.