

Mini Cheese Cake Bites

You can top each of these mini-cheesecakes with a different flavor of jam. People will think you made an array of mini cheesecakes but really only made one kind!

Yield: 36 mini-cheesecakes
325°F

Crust

1/3 pound graham crackers, crushed
1/4 cup unsalted butter, melted

1. In a bowl mix the above and press 1/2 tsp into each cavity of the mini-muffin tins, and freeze.

Filling

1 lb cream cheese, softened (Philly)
3/4 cup granulated sugar
2 large eggs
1 tbsp fresh lemon juice
1 tsp pure vanilla extract

1. Adjust the rack to the center, and preheat the oven to 325°F.
2. In the mixer, place the cream cheese and sugar, blending until creamy. Add the eggs, one at a time, while mixing. Add the lemon juice and vanilla, and blend well.
3. Spoon the batter into the frozen cheesecake bottom. Bake it until the top lightly brown, about 18-22 minutes. Cool before taking out of tins and topping with your favorite jam.