

Mini Cheesecakes

Ingredients

- 1 c Graham Cracker Crumbs (one sleeve)
- 1/2 c Sugar (plus 2 tablespoons)
- 1/8 t Salt
- 3 T Butter (melted)
- 16 oz Cream Cheese (softened)
- 1 Lemon (zested and juice of half)
- 1 t Vanilla Extract
- 2 Eggs

Instructions

- 1.Preheat oven to 350 degrees. Add liners to muffin tin, set aside.
- 2.Crush the graham crackers in a food processor or by hand. In a medium sized bowl, add 1 cup graham cracker crumbs, 2 tablespoons sugar and 1/8 teaspoon salt. Stir to combine. Pour in 3 tablespoons melted butter and stir until all crumbs look slightly moist. Press crumb mixture into the bottom of the muffin tin, distributing evenly. Bake crust for 10 minutes. Remove from oven and reduce oven temperature to 325 degrees.
- 3.Beat together the 16 ounces cream cheese, 1/2 cup sugar, half of a lemon juiced, 1 lemon zested and 1 teaspoon vanilla until fluffy. Mix in 2 eggs.
- 4.Pour the cream cheese mixture into the muffin

Mini Cheesecakes

cups, filling each until 3/4 full. Bake at 325 degrees F for 25 minutes. Cool completely in pan before removing. Refrigerate until ready to serve. Top with your choice of fruit.