



Mini Cheesecakes

makes 4

Crust

1 1/2 Graham Crackers, crushed to crumb
1/2 T sugar
1 T butter, melted

Filling

2 1/2 T sugar
1/2 t lemon zest
5 1/2 oz cream cheese, softened
1/2 t vanilla
2 T and 2 t egg beaters
1 1/2 T sour cream
pinch salt

Topping

dollop of fruit jam, fresh fruit, caramel or chocolate sauce, powdered sugar

Preheat oven to 350 degrees

Line 4 muffin cups with paper liners.

Combine crust topping in a bowl and using a spoon drop scoops of mixture into cupcake liner and press down flat with fingers or back of spoon.

To make filling, combine sugar and lemon zest in a bowl and rub together with fingers until damp and fragrant. Add cream cheese and beat on low until creamy, about 1-2 minutes. Add vanilla, egg beaters, sour cream and salt and beat again until smooth, scraping sides. Spoon mixture into prepared lines, dividing mixture evenly between the 4. Use back of spoon to smooth top of filling.

Bake 18-20 minutes until center is almost set.

Cool for at least 2 hours then top with toppings of choice.