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Mini Cheesecakes

Makes: 12 servings

Total Time: Prep: 20 min. Bake: 15 min + chilling

Ingredients:

1 cup graham cracker crumbs
3 tablespoons butter, melted
1 package (8 ounces) cream cheese, softened
1/3 cup sugar
1 teaspoon vanilla extract
1 large egg, lightly beaten
strawberry jam, warmed

In a small bowl, combine graham cracker crumbs and butter. Press gently onto the bottom of 12 paper-lined muffin cups. In another small bowl, beat the cream cheese, sugar and vanilla until smooth. Add egg; beat on low speed just until combined. Spoon over crusts. Bake at 350° for 15-16 minutes or until centers are set. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Refrigerate for at least 1 hour. Remove paper liners; top each cheesecake with 1 teaspoon of jam. Optional garnish: Top with a half fresh strawberry. Serve with lots of love!