

Mini Cheesecake



Ingredients

- ☐ 100g butter biscuits (or graham crackers)
- ☐ 87.5g butter, melted
- ☐ 400g cream cheese, softened
- ☐ 87.5g sugar
- ☐ 30g cornstarch
- ☐ 2 eggs
- ☐ Strawberry puree (for topping)
- ☐ Fresh strawberries (for garnish)

Directions

- 1 Line a muffin pan with cupcake liners
- 2 Crush the cookies into fine powder.
- 3 Melt butter.
- 4 Combine the crushed cookies with the melted butter. Mix until the crumbs are well coated.
- 5 Scoop 1 heaping tablespoon of the crumb mixture into each muffin cavity.
- 6 In a bowl, mix cream cheese and sugar together until smooth.
- 7 Add in the vanilla essence and mix for another 2 minutes.
- 8 Next, sprinkle in cornstarch and mix well.
- 9 Add the eggs one at a time, mixing after each addition until fully incorporated. The batter should be creamy and smooth.
- 10 Scoop the cheesecake batter into the lined muffin tray
- 11 Bake in preheated oven for 17 minutes.
- 12 Once baked, allow the mini cheesecakes to cool in the pan for about 45 minutes.
- 13 Once cooled, top each one with a dollop of strawberry puree and a fresh strawberry for a pop of color and flavor.
- 14 Enjoy!



Mini Cheesecake Recipe: A Perfect Bite-Sized Dessert



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