

Orange Blossom Water

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Mini Cheesecake

From: Paula Dean / Servings: 10 Mini Cheesecakes

Crust

100 g graham cracker
or digestive biscuit

2 tbsp sugar

2 tbsp melted butter

Preheat oven to 350 °F (176 °C). Place a paper cupcake liner in each cup of a standard muffin pan.

To make crust, in a bowl, combine graham cracker crumbs or digestive biscuit, sugar and melted butter until crumbs are moistened. Press crust into bottom of each muffin cup. Put in the refrigerator.

Filling

200 g Philadelphia
light cream cheese

1/2 cup sugar

2 tbsp all purpose flour

1 tsp pure vanilla extract
or almond extract

1 egg

Beat cream cheese with a handheld electric mixer until fluffy.

Add sugar, flour, and vanilla, beating well.

Add egg and beat.

Spoon cream cheese mixture over graham cracker crusts or digestive biscuits crusts.

Bake until just set, about 20 minutes.

Allow to cool completely before serving.

Serve with your favorite sauce, and garnish.

Sauce

Strawberry sauce

Chocolate sauce

Prepare strawberry sauce and chocolate sauce.

Cheesecake are ready for the sauce.

Add the sauce and the garnish, and serve.

Garnish

Lemon zest

Orange zest

