



Mini Cheesecakes

INGREDIENTS

- 250g Butternut snap biscuits
- 250g Cream cheese, softened
- 115g Caster sugar
- 2 eggs
- 1 cup fresh blueberries *to decorate
- 10 muffin liners



Serves: 10



Prep Time: 15 min



Cooking Time: 25 min

METHOD

1. Preheat oven to 140°C.
2. Place Muffin liners in a muffin tray.
3. Place one whole biscuit in the bottom of each muffin liner.
4. Beat cream cheese whilst gradually adding sugar. Once sugar is all added, mix until smooth.
5. Add eggs, one at a time, mixing until smooth.
6. Spoon mixture evenly into the muffin liners.
7. Place blueberries on top and bake for approximately 25 minutes, or until cooked.
8. Once cooked and out of the oven, cool on a cooling rack and then place in the fridge to chill.
9. When mini cheesecakes are cold, they are ready to serve.

Note* Fresh or thawed frozen berries can be used and you can change the flavour of berries if desired.



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