



# Mini No-Bake Cheesecake Trio

## Coconut Lime Cheesecake

**Ingredients:** Graham cracker crumbs (1 cup), shredded coconut (1 Tbsp), cheesecake base\* (1 cup), coconut cream (1/4 cup), zest of 1/2 lime, butter (4 Tbsp).

**Instructions:** Place butter in a microwave safe dish. Microwave on high in 15 second intervals until the butter has completely melted. Add melted butter to a small mixing bowl with graham cracker crumbs and shredded coconut, stir until mixture resembles wet sand. Line 6 muffin tin wells with muffin wrappers or parchment paper. Evenly distribute crust crumbs into each well and press down firmly to form crust. Meanwhile, stir cheesecake base, coconut cream, and lime zest in a small mixing bowl to combine. Evenly distribute cheesecake filling into each well. Refrigerate for 4 hours or until cheesecakes are completely set. Enjoy!

## White Chocolate Raspberry Cheesecake

**Ingredients:** Graham cracker crumbs (1 cup), sugar (1 1/2 Tbsp, divided), cheesecake base\* (1 cup), frozen raspberries (1/4 cup), mini white chocolate chips (1/8 cup), butter (4 Tbsp).

**Instructions:** Place butter in a microwave safe dish. Microwave on high in 15 second intervals until the butter has completely melted. Add melted butter to a small mixing bowl with graham cracker crumbs and 1/2 Tbsp sugar, stir until mixture resembles wet sand. Line 6 muffin tin wells with muffin wrappers or parchment paper. Evenly distribute crust crumbs into each well and press down firmly to form crust. Meanwhile, stir cheesecake base, raspberries, and remaining 1 Tbsp sugar in a small mixing bowl to combine. Evenly distribute cheesecake filling into each well. Sprinkle mini white chocolate chips over each cheesecake and gently press them into filling. Refrigerate for 4 hours or until cheesecakes are completely set. Enjoy!

## Cookie Crumble Cheesecake

**Ingredients:** Chocolate cookie crumbs (1 1/4 cup, divided), sugar (1/2 Tbsp), cheesecake base\* (1 cup), mini white chocolate chips (1/8 cup), butter (4 Tbsp).

**Instructions:** Place butter in a microwave safe dish. Microwave on high in 15 second intervals until the butter has completely melted. Add melted butter to a small mixing bowl with chocolate cookie crumbs (1 cup) and sugar, stir until mixture resembles wet sand. Line 6 muffin tin wells with muffin wrappers or parchment paper. Evenly distribute crust crumbs into each well and press down firmly to form crust. Meanwhile, stir cheesecake base, remaining 1/4 cup cookie crumbs, and mini white chocolate chips in a small mixing bowl to combine. Evenly distribute cheesecake filling into each well. Refrigerate for 4 hours or until cheesecakes are completely set. Enjoy!

**\*Cheesecake Base Ingredients & Instructions:** Cream cheese, softened (8oz), sugar (1/2 cup), vanilla extract (1/2 tsp), heavy whipping cream (1 cup). Blend ingredients in food processor until smooth. This creates enough cheesecake base for one batch of 6 mini cheesecakes. Triple the base batch to make 6 of each cheesecake recipe.

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