



## MINI-CHEESECAKES

**SERVES: 12** (1 cheesecake each) **Prep Time: 20 min. Cooking Time: 20 min.**

**CONTAINER EQUIVALENTS** (per serving): 1 1 2

### FOR CRUST:

**1 ½ cups**      **crushed graham crackers, gluten-free**  
**1 Tbsp.**        **pure maple syrup**  
**3 Tbsp.**        **extra-virgin organic coconut oil, melted**

### FOR FILLING:

**2 ¾ cups**      **reduced-fat cream cheese**  
**¼ cup**        **reduced-fat sour cream**  
**¼ cup**        **pure maple syrup**  
**2**              **large eggs**  
**1 tsp.**        **pure vanilla extract**

### FOR GARNISH:

**2 Tbsp.**      **reduced-sugar organic strawberry jam, *divided use***  
**6**            **halved strawberries, *divided use***

1. Preheat oven to 350° F.
2. Prepare twelve muffin cups by lining with muffin papers and lightly coating with spray.
3. Add graham crackers to a food processor; pulse until crackers are crumbs. Add maple syrup and oil; pulse until combined.
4. Evenly divide crust mixture among muffin cups (approx. 2 Tbsp. each) and press down to form a compact base; set aside.
5. Place cream cheese and sour cream in a large mixing bowl; using a hand mixer, beat until fluffy. Add maple syrup, eggs, and extract; beat until combined, being careful not to overmix.
6. Evenly divide filling among muffin cups. Bake for 18 to 20 minutes, rotating pan once, halfway through, or until edges are set and centers are slightly jiggly. Remove from oven.
7. Let pan cool before placing in the refrigerator for 2 to 3 hours to chill and set.
8. To serve, garnish each cheesecake with ½ tsp. strawberry jam and ½ strawberry.

### SPECIAL EQUIPMENT:

Muffin papers/cupcake liners  
Nonstick cooking spray

**NUTRITIONAL INFORMATION** (per serving): **Calories: 244 Total Fat: 18 g Saturated Fat: 11 g Cholesterol: 83 mg Sodium: 213 mg Carbohydrates: 14 g Fiber: 0 g Sugars: 9 g Protein: 5 g**

Recipes containing the icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.