



Cheesecake Bites with Fruit Toppings

Serving:

yields 18 mini cheesecakes

Type:

dairy

Author:

Adapted from *The Pleasures of Your Processor* by Norene Gilletz, 1982

Notes:

This recipe is adapted from one of the first cookbooks my Mom gave me right after I got married. It took me at least five years to unpack the food processor I had received as a wedding gift but once I did, I fell hard for the convenience and yes, pleasure of using my processor.

I taught this recipe to my favorite trio of tweens this past winter with the intention of getting them comfortable with this essential kitchen tool. Turns out that the biggest challenge was how to share the creamy batter when we went to lick the bowl clean.

This recipe is a simple classic that hasn't needed much adjustment since it was first published over 35 years ago.

Ingredients:

Crust:

18 single graham crackers (or about 1 ½ cups crumbs)

6 TB. soft butter, cut into small cubes

2 TB. sugar

½ tsp. powdered cinnamon

Filling:

1 ½ pounds full fat cream cheese cut into chunks (brick)

3 eggs

1 cup plus 2 TB. sugar

2 tsp. Vanilla extract

Directions:

Preheat oven to 375 degrees F

Make the crust:

Insert steel knife (S blade) into processor. Break wafers into chunks by hand. Process until coarse crumbs are formed. Add remaining crust ingredients and process until blended, about 5 seconds.

Line cupcake tin with paper cupcake liners. Divide crumb mixture evenly into lined tin and press into bottom. Wash and dry processor bowl and blade for next step.

Filling:

Place all ingredients for filling into processor bowl and blend until creamy, about 30 seconds. Using a cookie or ice cream scooper, divide filling evenly into cupcake tin.

Bake at 375 degrees, F for about 10 minutes or until edges are brown and set.

Allow to cool and remove from tins.

Top with a spoonful of cherry, blueberry or strawberry jam.

Store in refrigerator.

Tips:

When fresh strawberries are in season, slice berries in half and create a fun pattern on each mini cheesecake. Melt 1 cup of strawberry or apricot preserves with 2 tsp. water over low heat. Brush gently over fresh fruit to glaze. Chill 3-4 hours.