

Mini Cheesecake

By: Blend Of Spice

Makes 4 mini cheesecakes or

12 cupcakes

Ingredients:

2 (8oz) pkg Cream Cheese (softened)

2 Eggs

½ cup Sugar (or sweetener of choice)

Zest of small lemon

1 tsp Lemon Juice

1 tsp Vanilla

12 to 15 Cookies of choice

Method:

-In a blender, blend all the ingredients EXCEPT the cookies until smooth.

-If using a cupcake tray, line with cupcake liners and then place cookie of choice at the bottom of each liner. (Nilla wafers, chocolate chip, oreos, etc)

-If using 4.75 in diameter spring form pans then use enough cookies to cover the bottom of each pan. I used almond butter biscuits.

-Pour batter over the cookies and place them in a 350 degree Fahrenheit preheated oven for 15 to 20 minutes.

-Once cooked, pull out and let cool to room temperature then refrigerate for a couple hours before serving.

-Serve them plain or your favorite topping. (berries, powdered sugar, chocolate ganache, etc)

Tips:

**Citrus of choice may be used.

**Once cheesecake is no longer jiggly in the center, it is cooked.