



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Black-bottom Mini Cheesecakes

(Other Sweets, None)

Ingredients:

- Cooking oil spray
- 24 chocolate wafer cookies
- 3 tbsp butter, melted
- 1 pkg cream cheese, room temperature
- 1/4 cup sugar
- 2/3 cup sour cream
- 2 eggs
- 2 tsp vanilla
- 1/4 cup seedless raspberry jam, warmed
- Additional sliced fruit for topping, strawberries, raspberries

Directions:

(continued on card #2)

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Black-bottom Mini Cheesecakes

(Other Sweets, None)

Directions:

Preheat oven to 350°F. Lightly grease 12-cup mini cheesecake pan with cooking spray. In a blender, crush the chocolate wafer cookies. Add butter and process until fine. Place cookie crumbs into muffin pan and press in with fingers or bottom of a measuring spoon. Bake for 5 minutes, or until almost set. Meanwhile, beat cream cheese and sugar until smooth. Beat in sour cream, then eggs and vanilla; beat until smooth. Fill cups three-quarters full. Bake for 15 minutes until slightly soft in centre. Transfer the muffin tin to the freezer and chill cheesecakes until set, about 15 minutes. Remove the cheesecakes from pan. Spread one teaspoon of warm raspberry jam on top of each cheesecake and serve. (A 12-cup muffin pan can be used instead of mini cheesecake pan, lined with foil liners for easy removal of cheesecakes.)