Miniature Baked Cheesecakes-recipe

Ingredients :

250g softened
cream cheese (such as Philadelphia)

1/3 cup caster
sugar (finely granulated)

1 Egg

1-2 tbs lemon
juice (I like the extra zing of 2)

5 tbs thickened
cream (cream with at least 35% fat)

150-200g biscuits
(cookies). I often use Arnotts Nice, but use your favourite. Try Ginger Nuts
for something different

70-100g melted butter (use the larger amounts of butter & biscuits if you prefer a thicker base)

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How to make it :

Crush biscuits to
fine crumb in processor or do it old school – pop in a freezer bag and crush
with rolling pin/tin of tomatoes or whatever heavy object you

have handy.

Stir in melted
butter until well combined. Use salted butter – goes beautifully with the sweet
biscuits.

Line a muffin tin
with paper cup cake cases.

Press biscuit mix
into cupcake cases. Push it in firmly and level as will be on display when
served. Set aside.

Combine cream
cheese & sugar until smooth and creamy. I use my food processor but any
mixer / hand held etc will do.

Add egg and beat
until all combined.

Add lemon juice
and cream and beat again. You want it combined but not over beaten as excessive
beating will cause cheese cake to crack and split.

Spoon into cupcake
cases – fill to about half a cm below top of paper case – they wont rise much.

Bake at 160 for 20 mins.