

Mini Cheesecakes

Made in groups of 2 or 3

Yield: 4 servings

| Ingredients for Crust | Ingredients for Filling |
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| 80 ml Oreo crumbs (4 Oreo cookies) 10 ml margarine, melted | 75 ml cream cheese 25 ml sugar 5 ml flour ½ egg 25 ml sour cream 2 ml vanilla extract |

Instructions

1. Preheat oven to 325°F.
2. Line muffin tin with 4 liners. Fill the empty tins ½ full of water.
3. Combine crumbs and melted margarine.
4. Press into the bottom of the muffin liners. Bake for 5 minutes and remove from oven.
5. Increase the oven temperature to 400°F.
6. In a large bowl, combine cream cheese, sugar and flour. Beat with hand mixer until well mixed and smooth.
7. Add the ½ egg and mix on low.
8. Add the sour cream and vanilla and continue mixing on low until combined.
9. Pour the filling into the muffin liners.
10. Bake at 400°F for 5 minutes.
11. Reduce oven temperature to 250°F and continue baking for 15 minutes. Do not open oven door while they are baking.