



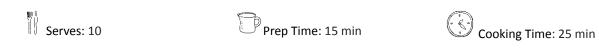




Mini Cheesecakes

INGREDIENTS

- 250g Butternut snap biscuits
- 250g Cream cheese, softened
- 115g Caster sugar
- 2 eggs
- 1 cup fresh blueberries *to decorate
- 10 muffin liners



METHOD

- 1. Preheat oven to 140°C.
- 2. Place Muffin liners in a muffin tray.
- 3. Place one whole biscuit in the bottom of each muffin liner.
- 4. Beat cream cheese whilst gradually adding sugar. Once sugar is all added, mix until smooth.
- 5. Add eggs, one at a time, mixing until smooth.
- 6. Spoon mixture evenly into the muffin liners.
- 7. Place blueberries on top and bake for approximately 25 minutes, or until cooked.
- 8. Once cooked and out of the oven, cool on a cooling rack and then place in the fridge to chill.
- 9. When mini cheesecakes are cold, they are ready to serve.

Note* Fresh or thawed frozen berries can be used and you can change the flavour of berries if desired.







