

Mini Cheesecakes



Servings:

12 Servings

Prep Time:

10 minutes

Cook Time:

25 minutes

Ingredients

- 8 oz **Reduced Fat Cream Cheese**
- 3 tbsp **Butter**, softened
- 1 package **Graham Crackers**
- ¼ cup **Sugar**
- 1 ¼ cup **Vanilla Greek Yogurt**
- 2 **Egg Whites**
- ½ tsp **Vanilla Extract**
- 1 tbsp **Whole Wheat Flour (or White Whole Wheat)**
- 5 tbsp **Strawberry Jam**
- ¼ cup **Dark Chocolate Chips**

Method of Preparation

Step 1

Add graham crackers and softened butter to a food processor. Blend until fine.

Step 2

Add foil liners to cupcake pan.

Scoop graham crumbs into each tin.

Step 3

Press crumb mixture down firmly into tins.

Step 4

In a bowl, mix cream cheese, yogurt, egg whites and vanilla extract on low.

Step 5

Add sugar and flour to bowl, mix until well blended.

Step 6

Scoop mixture into muffin tins.

Step 7

Add ¼-½ tbsp of strawberry jam to the top of each.

Step 8

Bake at 350°F for 25-30 minutes until edges are golden brown.

Remove from oven and drizzle with melted chocolate.

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