

## Red, White & Blue Mini Cheesecakes



Servings:

**12**

Prep Time:

**10 minutes**

Cook Time:

**20 minutes**

### Ingredients

- 16 oz **Cream Cheese**, room temperature
- ½ cup **Sour Cream**, room temperature
- 2 **Eggs**, room temperature
- 1/3 cup **Granulated Sugar**
- 2 tsp **Vanilla Extract**
- 1 tsp **Lemon Juice**
- 1 package **Sugar or Graham Cookies**
- 2 tbsp **Light Brown Sugar**
- 4 tbsp **Salted Butter**, melted
- ½ cup **Stonewall Kitchen Strawberry Jam**
- ½ cup **Blueberries**, for Garnish
- ½ cup **Sliced Strawberries**, for Garnish
- 1 cup **Whipped Topping**, for

### Method of Preparation

#### Step 1

Preheat oven to 350°F and line a muffin pan with paper liners.

Crush cookies in a Ziploc bag or food processor. We chose Enjoy Life Vanilla Honey Graham Cookies for our Gluten Free Friends!

#### Step 2

Mix cookie crumbs with brown sugar and melted butter.

Add 1-1½ tbsp of mix into the bottom of each liner. Press down, packing the crumb base together.

#### Step 3

Beat cream cheese with a hand mixer for 2 minutes until fluffy.

Add in sour cream, eggs, sugar, vanilla extract and lemon juice. Beat until well incorporated. To avoid a batter with lumps, allow cream cheese, sour cream, and eggs to get to room temperature before mixing.

#### Step 4

Spoon batter evenly into each liner, filling almost to the top. Bake for 20 minutes until edges are golden brown. Cool completely and refrigerate for at least 2 hours.

#### Step 5

Garnish

Top with strawberry jam, whipped topping and fresh fruit prior to serving.

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