

Mini Cheesecakes with Cherry



(Makes 6 mini cheesecakes)

For the crust:

$\frac{3}{4}$ cup crushed Animal Crackers

2 Tbsp melted butter

1 Tbsp sugar

$\frac{1}{8}$ tsp cinnamon

Cheesecake:

8 oz cream cheese, room temperature

1 egg, room temperature

1 tsp fresh squeezed lime juice

1 Tbsp sour cream, room temperature

$\frac{1}{2}$ cup sugar

Topping:

Just Jan's Cherry Spread

- Preheat oven to 350.
- Line a cupcake tin with papers.
- In a food processor, blend the animal crackers, sugar and cinnamon until you have a crumbly mixture.
- Slowly add the melted butter and blend until it starts to come together.
- Spoon the mixture evenly into the cupcake liners & press down gently and set aside.
- In a medium bowl or the food processor add all the ingredients and mix thoroughly until smooth.
- Pour into the prepared pan and bake for 20-25 minutes or until the cakes are set.
- They can have a slight wiggle in the middle and you can turn the oven off and leave the door ajar, leaving them in for an additional 15 mins.
- Cool before serving with a dollop of Just Jan's Cherry Spread.