

Treasure Barrel

Mini Cheesecakes – Quick & Creamy Sweet Treat

20 min Prep time	**15 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 cup graham cracker crumbs
- [ ] 2 tbsp melted butter
- [ ] 2 tbsp sugar

Filling

- [ ] 16 oz full-fat cream cheese, softened
- [ ] 1/2 cup sugar
- [ ] 2 large eggs
- [ ] 1/4 cup sour cream
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Topping (optional)

- [ ] Fresh berries
- [ ] Honey drizzle
- [ ] Chocolate shavings

Instructions

1. Preheat the oven to 325°F (160°C). Line a baking sheet with parchment.
2. Combine graham crumbs, melted butter, and sugar; press the mixture into the bottom of each ramekin. Bake for 5 minutes until lightly golden.
3. While the crust cools, beat the cream cheese and sugar together until smooth, then add eggs one at a time, followed by sour cream, vanilla, and lemon juice.
4. Pour the filling over the crusts, place the ramekins in a water bath, and bake for 12-15 minutes, until the edges are set but the centers still wobble.
5. Remove from the oven, let cool on the rack, then chill in the fridge for at least 2 hours.
6. Top with berries, honey, or chocolate just before serving.

Nutrition per serving

210 kcal	4 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter crust, increase the sugar by a tablespoon.
- For a tangier filling, add an extra teaspoon of lemon juice.
- Feel free to swap the topping for a dollop of whipped cream or crushed nuts.