



MINI RASPBERRY CHEESECAKES

These single serving raspberry cheesecakes make a wonderful presentation! Made in our USA PAN® 6 well mini cheesecake pan, these bake evenly and are a breeze to pop out of the pan.

Prep time: 15-25 minutes
Bake Time: 20-30 minutes

Total Time: 35-55 minutes
Serving Size: 6 Mini Cheesecakes

FEATURED BAKEWARE:

USA Pan Mini Cheesecake Pan

INGREDIENTS

CRUST:

1 cup all purpose flour
1/3 cup almond flour
2 Tablespoons brown sugar
1/4 teaspoon salt
6 Tablespoons cold butter

BATTER:

- 1- 8 ounce package of cream cheese, room temperature
- 1/4 cup sugar
- 2 tbsp heavy cream
- 1 egg
- 1 tsp vanilla extract
- 2 tbsp good quality jam, warmed a bit and stirred until smooth (we used raspberry)

INSTRUCTIONS:

Preheat your oven to 220°C. Whisk together the flour, almond flour, sugar and salt for the crust. Cut in the butter until mixture resembles coarse sand. If dough seems too crumbly, you may sprinkle in a teaspoon or more of water if needed. Dough should hold together when squeezed. Divide the crust among the 6 wells of your USA PAN® mini cheesecake pan. Press crust firmly on bottom and up sides. Bake for about 10-12 minutes, until just beginning to brown. Remove from oven to cool completely and reduce oven temp to 160°C. For the batter, beat the cream cheese and sugar together until smooth. Add in the cream, egg, and vanilla and mix. Be careful not to over-mix. Divide the batter equally among the wells of your mini cheesecake pan, on top of the crust. Top each with about 1 teaspoon of the jam and swirl with a knife blade. Bake cheesecakes for about 20-30 minutes, until just set. Remove from oven and allow to cool for about 30 min. You can then place the entire pan in the refrigerator to chill, or remove them from the cheesecake pan to chill, if desired.