



Mini Cheesecake Bites Trio

Serves 1

Ingredients

- 0.25 tbsp caramel sauce
- 0.25 tbsp chocolate syrup
- 2 oz cream cheese (auto-linked (score 1.00))
- 0.33 each egg yolk
- 1 each fresh strawberry
- 0.5 sheet graham cracker
- 0.5 tbsp granulated sugar (auto-linked (score 1.00))
- 0.05 tsp lemon zest
- 0.5 tbsp sour cream
- 0.25 tbsp unsalted butter (auto-linked (score 1.00))
- 0.1 tsp vanilla extract

Instructions

1. Preheat oven to 325°F (160°C). Line a mini muffin tin with paper liners.
2. Crush graham cracker and mix with melted butter. Press into the bottom of each liner.
3. Beat cream cheese, sugar, sour cream, egg yolk, vanilla, and lemon zest until smooth.
4. Spoon batter over crusts, filling about two-thirds full.
5. Bake for 12-15 minutes, or until edges are set and centers are slightly wobbly.
6. Let cool completely, then refrigerate for at least 1 hour.
7. Top with caramel sauce, chocolate syrup, or a fresh strawberry before serving.