

Mini Key Lime Cheesecakes

Uses a homemade graham cracker crust in a mini muffin tin. I have a key lime houseplant that produces. Key limes are yellowish when ripe (not like the green ones in the store, which you can use, or bottled key lime juice).

INGREDIENTS

For the crust

- 6 full sheets of graham crackers (3/4 cup crumbs)
- 3 Tablespoons butter, melted
- 2 tablespoons granulated sugar

For the filling

- 12 ounces cream cheese, softened to room temperature
- 1/4 cup sour cream
- 1/2 cup granulated sugar
- 3 Tablespoons key lime juice
- 1 tsp key lime zest (or regular lime zest)
- 1 tsp vanilla extract
- 1 drop green food dye
- 1 large egg, room temperature

DIRECTIONS

Crust: Preheat oven to 325°F. Spray a 12 count mini muffin pan well with nonstick cooking spray and set aside. Cupcake liners may also be used for easy removal; a regular muffin pan may also be used. Add graham crackers to a food processor, pulse until you have fine crumbs. Put crumbs in mixing bowl, add melted butter and sugar. Mix well until combined. Evenly distribute the crumbs in the mini muffin cups, pressing each one

down firmly into an even layer. A kitchen tamper works well for this. Put in oven for 5 minutes, remove from oven, and set aside to cool. Keep oven temperature at 325.

Filling: Using a mixer, beat cream cheese until smooth; add sour cream and sugar, beat well. Add in lime juice, zest, vanilla, and green food dye; mix until well blended, scraping down sides of bowl as needed. Add the egg, mix on low speed until just combined. Evenly distribute the filling in the mini muffin cups. Bake 15-18 minutes or until tops of cheesecake are set. Remove from oven, allow to cool at room temperature for at least 1 hour. Cover tightly with plastic wrap and place in refrigerator for 3-4 hours or overnight. Once chilled, remove from pan, top with whip cream and a quarter of a thin slice of key lime (optional).

Tips – Store in refrigerator for 3-4 days. Can be frozen for up to 3 months: thaw overnight in the refrigerator to serve.