

# Life Is What You Bake It!

Click here to enter your winning recipe and get baking.



Name: Leah Thomas

Recipe Name: Dad's Mini Cheesecakes

## Recipe Ingredients:

- Crust:
  - 1 ½ cup Gram crackers (crumb form)
  - ½ cup Sugar
  - ¾ stick of butter melted down
- Batter:
  - Three 8 oz packages of Cream Cheese (at room temperature)
  - ½ cup Sugar
  - 16 oz Sour Cream
  - 6 eggs
  - 2 tsp Vanilla Extract
  - 5 tsp Cornstarch
- Jam Swirl:
  - 8 oz raspberry jam (or any fruit jam)
  - 4 tbsp Confectioners' Sugar (powdered sugar)

## Recipe Instructions:

1. Preheat oven to 350°F
2. Line a cupcake baking tin with cupcake liners.
3. Melt down ¾ of a stick of butter then mix in together with 1 ½ cups gram cracker crumbs and ½ cup sugar.
4. Using a tablespoon, spoon in some crust mixture into a cupcake liner and use the back of the spoon to flatten out the crust mixture packing it semi-firmly. It should be no more than ¼ inch thick.
5. In a pot heat up 8 oz of raspberry jam (or any jam of your liking) and combine 4 tbsp of confectioners' sugar mixing until combined and all sugar is melted. Set aside to cool down.

6. In a large bowl combine three 8 oz packages of Cream cheese with  $\frac{1}{2}$  cup sugar beating until incorporated.
7. Mix in 16 oz of sour cream, 2 tsp vanilla extract and 5 tsp cornstarch mixing until evenly combined.
8. Slowly combine the 6 eggs one at a time making sure to scrape down the edges of the bowl to evenly incorporate everything.
9. Using a pancake dispenser or an 8 oz measure cup distribute the batter into the cupcake liners filling  $\frac{3}{4}$  of the way.
10. Place in the oven and let bake for 8 mins, then take out and using a spoon drizzle in the raspberry jam mixture swirling using a fork or knife.
11. Place back in the oven for an additional 8 to 10 minutes or until light golden brown.
12. Let cool then enjoy.