

MINI EGGNOG CHEESECAKES

INGREDIENTS:

FOR CRUST:

- 1 ½ cups finely ground ginger snap cookies (about 30 cookies)
- 3 tablespoon granulated sugar
- 4 tablespoon butter, melted

FOR FILLING:

- 2, 8 ounce packages cream cheese, softened
- ¾ cup granulated sugar
- 2 tablespoons flour
- ¼ teaspoon salt
- ¾ cup whole milk
- 2 large eggs
- 1 large egg yolk
- 1 teaspoon LorAnn Super-Strength Eggnog
- 1 teaspoon LorAnn Madagascar Vanilla Bean Paste or Vanilla Extract

FOR GARNISH:

- Ground nutmeg or powdered sugar for dusting
- Raspberries or sliced strawberries



DIRECTIONS:

1. Preheat oven to 325°F. Line 18 standard-size muffin cups with paper cupcake liners.
2. Fill a pie pan or other baking pan ⅔ full with water and place on lowest rack in oven. This will create steam and help the cheesecakes cook evenly.
3. Stir together crust ingredients. Divide evenly between muffin cups and press into the bottom of each.
4. Using a hand mixer or stand mixer with a paddle attachment, beat cream cheese on medium speed until fluffy. Beat in sugar, flour and salt.
5. In a separate bowl, combine milk, eggs, yolk, LorAnn eggnog flavor and vanilla extract (no need to stir).
6. With the mixer on low, slowly add the liquid mixture to the cream cheese. When half of it is incorporated, stop and scrape the sides and bottom of bowl. Continue adding the mixture until the rest of the ingredients are incorporated evenly. Pour mixture into muffin cups, filling each almost to the top. Place

into oven.

7. To determine when baking is done, gently move pan back and forth. The center of each cake should jiggle only slightly when ready, typically about 20–25 minutes. Be careful not to overbake! Remove tins from oven and set on a wire rack to cool.
8. Refrigerate cheesecakes at least 4 hours.
9. Just before serving, lightly dust cheesecakes with nutmeg or powdered sugar and top with raspberries or sliced strawberries. Refrigerate for up to 4 days

Serving Size: 18 mini cheesecakes