



Mini Cheesecake Bites

Ingredients (all at room temperature)

Crust:

1 cup ground (or finely chopped) pecans
2 tablespoons sugar
3 tablespoons butter, melted

Filling:

16 ounces cream cheese, softened
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup sour cream
1 $\frac{1}{2}$ teaspoons vanilla
2 eggs, beaten

Instructions

Make Crust:

1. Preheat oven to 325. Line 48 mini muffin tins with silicone liners. Spray liners.
2. Combine all crust ingredients.
3. Spoon 1 tsp. crust mixture into each liner to cover bottom. Press down with fingers.
4. Bake for 5 minutes in center of oven. Cool while mixing filling.

Make Filling: Reduce oven temperature to 300.

1. With paddle attachment, beat cream cheese and sugar together until smooth. Add sour cream and vanilla. Beat until smooth. Gently mix stir in eggs until combined.
2. Fill each muffin cup almost to the top.
3. Bake for 10-12 minutes. Edges should be set, middle can be slightly jiggly. Bake 2-3 minutes longer if needed.
4. Cool in pan for 1 hour. Remove cheesecakes and liners from pan and refrigerate in container for 4 hours.
5. Remove from liners. Top with whipped cream and a berry, if desired.

