

From Real Estate to Recipes!

FEBRUARY FEATURE RECIPE

Mini Cherry Cheesecakes

A Sweet Treat for Your Sweetheart!

Ingredients:

1 Cup Crushed vanilla wafers (about 30)
3 TBS Butter melted
1 Package (8oz) Cream cheese, softened
1/3 Cup Sugar
2 tsp lemon juice
1-1/2 tsp Vanilla Extract
1 Large egg room temp ,lightly beaten

Topping:

1 Pound pitted canned or frozen tart red cherries
1/2 Cup Sugar
1 TBS Cornstarch
Red food coloring, optional



Directions:

Preheat Oven 350°

1. Combine crumbs & butter; press gently onto bottoms of 12 foil-lined muffin cups. In another bowl, combine cream cheese, sugar, lemon juice & vanilla. Add egg; beat on low speed just until combined. Spoon over crusts.
2. Bake until centers are almost set, 12-15 minutes. Cool completely.
3. For Topping, drain cherries, reserving 1/2 cup juice in a saucepan; discard remaining juice. To the reserved juice, add cherries, sugar, cornstarch & if desired, food coloring. Bring to a boil; cook until thickened, about 1 minute. Cool; spoon over cheesecakes. Refrigerate covered, at least 2 hours.

Happy Valentines Day!!

Call Tina: 414-881-8349 or Email: Tina@RealtyExecutives.com