

♥ *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 thickend, about 1 minute. Cool; spoon over cheesecakes. Refrigerate covered, at least 2 hours.

Happy Valentines Day!!

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