

THE CULINARY

Playground



Raspberry Cheesecake Cupcakes

For the crust:

Makes 4

3 T graham cracker crumbs
1/2 teaspoon sugar
1/2 tablespoon melted butter
large pinch cinnamon

For the filling:

Fills 8

8 oz cream cheese
1/3 cup sugar
1 egg
1/4 teaspoon vanilla
large pinch salt

1 T raspberry jam
4 fresh raspberries

preheat oven to 325 degrees

Line muffin tin with paper liners

In a small bowl mix together graham cracker crumbs, sugar butter and cinnamon
put 1 T of mixture into the bottom of each cupcake liner and, using a damp fingers,
press it into an even packed layer

For the Cheesecake filling;

Add egg, salt and vanilla and beat until combined.

Add in sugar slowly and keep whipping until smooth.

Add cream cheese to mixing bowl and beat until fluffy.

Using a small cookie scoop, add cream cheese mixture into each cupcake liner until half full.

Tap tray on counter to bring the bubbles up to the top and pop them.

Bake for 22 minutes

Allow to cool to room temperature on a wire rack,

Then add a dollop of raspberry jam in the top where a little dip forms. Add a fresh raspberry atop if desired.

Move to the fridge to chill for 2-4 hours