



BLACKBERRY LIME CHEESECAKES

Ingredients

Crust:

- 1/2 cup oatmeal, ground into coarse flour
- 1 cup Rice Chex, ground into coarse flour
- 2 tablespoons butter, melted
- 1 tablespoon sugar
- 1 teaspoon molasses

Cheesecake:

- 8 ounce block cream cheese, at room temperature
- 3 tablespoons sugar
- 2 tablespoons vanilla Greek yogurt (optional)
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 egg
- Zest of 1 lime
- 1 tablespoon lime juice
- 24 blackberries (if frozen, thawed and drained)

Directions:

Preheat oven to 350° F (177° C). Coat the wells of a mini muffin pan with non stick spray. Combine the ingredients for the crust into a small bowl and mix well. Spoon 1/2 tablespoonfuls of the crust mix into each of the mini muffin wells. Using the back of a spoon, firmly press the mixture into the well. Bake for 10 minutes, then remove from the oven to cool.

Place the cream cheese in a large bowl and beat on low speed for two minutes. Stop mixer, scrape down sides of bowl and add sugar, yogurt (if using), salt, vanilla extract, and egg. Mix again on low speed for two minutes. Stop mixer, scrape down sides and add lime zest and juice. Mix on medium speed for 1 minute or until mixture is thoroughly combined and no lumps of cream cheese remain.

Place 1 blackberry in each mini muffin well. Scoop 1 tablespoon of cheesecake mixture over the blackberries, dividing any remaining cheesecake batter among the muffin wells to coat the blackberries entirely. Bake for 18-20 minutes, or until the cheesecake is set.

Cool completely before eating. Makes 24 mini cheesecakes.

