

Mini Cheesecakes

Mills Family Recipes

Ingredients:

Crust

20 Oreo cookies
3 TBS Butter

Filling

8 oz Softened Cream Cheese
¼ Cup Sugar
6 oz Greek Yogurt
2 Eggs
2 tsp Vanilla

Topping

1 Cup any kind of juice
1TBS Corn Starch

1. Preheat the oven to 350 degrees. Line a muffin tin with 12 foil liners and spray the insides with cooking spray. Use a food processor or blender to process the oreo cookies into crumbs, add melted butter and process a little longer. Spook the mixture into the cups and press with the top of a spice container or small jar. Bake for 5 minutes.
2. In a medium bowl beat the cream cheese and sugar until smooth. Beat in the eggs and vanilla and yogurt until smooth. Pour the batter into the cups. (Do not fill to the top). Bake for 15 minutes and set aside.
3. Heat the juice and corn starch over medium heat for 8 minutes. Remove from heat and spoon the topping onto the cheesecakes, topping will thicken as it cools. Chill in the refrigerator for an hour or so. Carefully remove the foil cups and serve, makes 12.