



Classic mini cheesecake

With this recipe for oven-baked cheesecake, you can make three mini cheesecakes from scratch. These classic little cheesecakes are delicious as dessert, snack or for a picnic! Decorate the baked cheesecakes to your liking with your favourite fruit or whipped cream.

Boodschappenlijstje



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Mini Springform set/3

03-0-0028
€15.05



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

Ingredients

Bottom

- 1 cup graham cracker crumbs or biscuit crumbs (bastogne or biscuits) (+/- 160 grams)
- 2 tablespoons granulated sugar (25 gram)
- 1/4 teaspoon salt
- 5 tablespoons melted butter (90 gram)

Filling

- 1 1/2 packages softened cream cheese (12 ounces/ 340,2 gram)
- 1/3 cup granulated sugar (67 gram)
- 1 teaspoon vanilla extract
- 2 tablespoons cornstarch
- 2 eggs
- 1/2 cup sour cream (+/- 120 gram)

Supplies

- FunCakes Bake and Release Spray
- Wilton Mini Springform set/3
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

Step 1: Preheat the oven

Preheat the oven to 170°C (hot air 150°C). Grease the mini springforms with Bake Release Spray.

Step 2: Make the bottom

Mix the graham cracker crumbs, 2 tbsp granulated sugar, ¼ tsp salt and the melted butter in a bowl until moistened. Divide the mixture between the 3 springforms and press it into the base. Bake for 6 to 8 minutes until lightly browned. Leave the 3 bases in the springforms to cool completely on a cake grid.

Step 3: Make the filling

Mix the cream cheese and ⅓ cup sugar with a mixer until light and fluffy. Then mix in the vanilla extract and cornstarch. Then add the eggs one by one while mixing the mixture well in between. Finally, add the sour cream and mix everything until it is smooth. Divide the mixture over the bases in the springforms.

Step 4: Bake the mini cheesecakes

Bake the cheesecakes for 25 to 30 minutes. To check whether the cheesecakes are ready, you can gently shake the mould back and forth; when the middle of the cheesecake wobbles a little, it is ready. Let the cheesecakes cool completely on a cooling grid. Then place them in the refrigerator for 2 to 4 hours for best results.



Step 5: Enjoy these delicious Classic Mini Cheesecakes!

This recipe was made possible by Wilton.