

SERVES: 2 PREP TIME: 15 MIN COOK TIME: 2 MIN, PLUS COOLING TIME SKILL LEVEL: SKILL LEVEL: REQUIRES USE OF:



SNAPPY LIL' CHEESECAKES

INGREDIENTS:

2 tablespoons unsalted butter 2 sheets graham crackers 4 ounces cream cheese, softened 2 tablespoons sugar 1/8 teaspoon vanilla extract fresh berries for the top of the cheesecakes



ITEMS TO GATHER:

apron 2 (8 ounce) ramekins small bowl small spoon fork paper towels measuring spoons butter knife small sealable plastic bag rolling pin



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients and cooking tools on the counter near your cooking area.

Using a butter knife, put one tablespoon of butter into each ramekin. Place ramekins into microwave and melt butter for 15–18 seconds, or until melted.

Place the graham crackers into a small sealable plastic bag and crush them into fine crumbs using a rolling pin. Place half the crumbs into each ramekin and combine with the butter until the mixture has the consistency of wet sand. Set aside.

With a small spoon, firmly press the crust down into an even layer at the bottom of each ramekin. Set aside.

In a small bowl, mix the cream cheese, sugar and vanilla with a fork until the mixture is creamy and free of any lumps.

Use a spoon to divide the filling evenly between the two ramekins.

To smooth the filling: Using your non-dominate hand, slowly turn the ramekin while slightly touching the top of the filling with the bottom of a spoon in your other hand. This will help keep the crust from mixing into the filling.

This very important next step will prevent any hot filling from splattering onto the inside of the microwave or onto a person: wet two paper towels and completely cover each ramekin with a paper towel.

Place the covered ramekins on opposite sides of the microwave turntable.

Microwave for two minutes or until the filling has firmed, stopping every 20 seconds to rotate and rest (for five seconds).

Let the cheesecakes rest in the microwave for five minutes before touching or moving.

Place ramekins in the freezer and chill for 15 minutes.

Top each cheesecake with a few berries.

ENJOY!

MY RECIPE NOTES: