

Mini Lime and Guava Cheesecakes



Ingredients:

12 servings

Crust:

1 cup Graham Cracker Crumbs

4 tablespoons Butter (melted)

Filling:

8oz Cream Cheese (softened)

1 cup Heavy Cream

1/2 cup Sugar

1 teaspoon Vanilla Extract

2 tablespoons Lime Juice

Zest of 1 Lime

Sauce:

1 8oz jar of Jackie's Guava Jam

Instructions:

Generously grease the mini cheesecake pan (you can also use a cupcake tin).

Add melted butter to graham cracker crumbs and mix until it has the consistency of sand. Place one heaping tablespoon of the crumb mixture into the bottom of each tin and press the mixture down firmly.

In a bowl or a stand mixer, beat softened cream cheese and sugar together until fully mixed and fluffy, about 3 minutes. Add cream, vanilla, lime zest and juice and combine until well mixed and thickened. Distribute the mixture evenly between the cups. Spoon 1 tablespoon of guava jam on top of each cup. Put in the fridge to set.

Serve topped with whipped cream.

Jackie's Jams