

# MINI LEMON CHEESECAKES

Recipe courtesy of [ohiosoutherner.com](http://ohiosoutherner.com)

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## INGREDIENTS (12 SERVINGS)

### Crust

- 1 cup graham cracker crumbs
- 1 tbsp sugar
- 4 tbsp melted butter

### Cheesecake

- 16 oz cream cheese, room temperature
- 2/3 cup sugar
- 1/8 tsp salt
- 2 large eggs, room temperature
- 1 tsp lemon zest
- 1 tsp vanilla extract
- 1/2 cup sour cream

### Lemon Curd

- 3/4 cup sugar
- 3 large eggs
- 1/3 cup lemon juice
- 4 tbsp butter
- 2 tsp lemon zest

Garnish: Raspberries/Blackberries



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## DIRECTIONS

1. Line a 12-cup muffin tin with cupcake liners and preheat the oven to 300 degrees F.
2. In a small bowl mix the graham cracker crumbs, sugar and melted butter. Place a heaping tablespoon of crumb mixture into the cupcake liners. Press the crumbs into the bottom of the liners. Set aside.
3. In the bowl of an electric mixer, beat the cream cheese until creamy. Keep the mixer on low speed. Add the sugar and salt and mix till incorporated. Add the eggs one at a time and scrape the sides of the bowl as needed. Add the vanilla, zest and sour cream and mix till combined. Pour the cream cheese mixture on top of the crust and bake for 20 - 22 minutes. Cool completely on a wire rack and refrigerate for at least two hours.
4. Place the sugar, eggs and lemon juice in a stainless steel bowl. Place the bowl over a simmering pan of water and stir constantly until the mixture thickens like sour

cream (160 degrees). This should take approximately 10 minutes. Pour the lemon mixture through a strainer to remove any lumps. Immediately after whisk in the butter until it is melted. Mix in the lemon zest. Place plastic wrap directly on the lemon curd to prevent a skin from forming. Let it cool completely and then place in the refrigerator.

5. To assemble the cheesecakes, carefully remove from the muffin tin and remove the paper liners. Add a heaping tablespoon of the curd on top of each cheesecake and top with berries. Store in the refrigerator.